

Title of Entry*

Cane Syrup Ice Cream with Candied Pecans



Prep Time*

20 minutes plus time to chill,

Cooking Time*

30 minutes, freezing ice cream, 20 minutes Candied Pecans

Serves/Makes:

6

Ingredients *

CANE SYRUP ICE CREAM Ingredients: 4 cups (1 quart) whole milk (you can substitute part or all with half-and-half cream or heavy cream) 3 large egg yolks 1 cup Steenâ€™s Pure Cane Syrup 1 tsp vanilla extract candied pecans CANDIED PECANS Ingredients: 1 cup shelled pecans whole and pieces 1/2 cup sugar 1/2 cup water 1 tsp cinnamon

Method and Steps: 1. Scald the milk on the stove. Add the milk to a heavy medium-size saucepan. Place on medium-high heat on stove and cook until the milk starts to steam. Stir frequently. Do not let the milk boil. Remove from heat and set aside. 2. Add the egg yolks to a small bowl of electric mixer. Beat on medium speed until the egg yolks are blended. Add Steenâ€™s Cane Syrup and turn to medium-high speed, beat until the mixture is creamy and frothy. Turn mixer off and set mixer bowl on counter. 3. Very slowly, add several spoons of the hot milk to the egg/syrup mixture. Stir constantly with wooden spoon. Then continue to add more hot milk. When about half the milk is added, pour this mixture back into the saucepan with the remaining milk. 4. Return to the stove and cook over medium heat until the mixture thickens slightly, for about 5 minutes. Stir constantly. If you are careful, the ice cream mix will not curdle. 5. Remove from stove, stir in vanilla extract. 6. Transfer to non-metallic bowl, cover and set in refrigerator to chill. 7. When the mixture is cold, process in ice cream maker according to manufacturerâ€™s instructions. 8. The ice cream will be soft; transfer the ice cream cylinder to freezer to finish freezing. 9. Serve with candied pecans.

Method and Steps: 1. Place pecans, sugar and water in a small, heavy skillet. 2. Place on stove on medium-high heat. 3. Cook and stir until the water evaporates, the syrup becomes light brown and thickens. If using a candy thermometer, this will be 350 degrees. 4. Then remove from the stove, stir in cinnamon and spread out in a single layer on an oiled baking sheet or marble slab (for making candy). 5. When cool enough to handle, break pieces apart.