

from the oven



Photo by Shell Royster

Brown Sugar Pecan Porter Ice Cream

Yield: 1 quart

- 12 ounces Holy City Pluff Mud Porter
- 2 cups heavy cream
- 2 cups whole milk
- 1 cup light brown sugar, divided
- 1 vanilla bean (split in half lengthwise)
- 8 egg yolks
- ½ cup toasted, salted pecans

In a medium saucepan, simmer the porter until reduced by ½ in volume and set aside

In a separate saucepan, combine the cream, milk, and half the sugar. Scrape the

seeds from the vanilla bean into the pan and add the bean halves. Bring the mixture to a boil over medium heat. Remove from heat.

In a medium size heat-proof bowl, whisk the egg yolks and other half of sugar.

Slowly whisk part of the hot cream mixture into the egg yolks. Gradually add the egg mixture back to the hot cream.

Cook over medium-low heat, stirring, until the mixture thickens enough to coat the

back of a spoon and reaches 170° (about 5 minutes).

Remove from heat and strain through fine mesh strainer. Add reduced porter.

Chill mixture and process in an ice cream maker according to manufacturer's directions. When mixture begins to thicken, fold in pecans.

Sticky Toffee Pecan Pudding with Butterscotch Sorghum Whiskey Sauce

Yield: 18–20 individual ramekins or 1 Bundt pan

Pecan Pudding

- 12 ounces dates
- 1½ cups boiling water
- 2 teaspoons vanilla extract
- 1 teaspoon molasses
- 2 teaspoons Hi Wire Sorghum Whiskey
- 1¾ cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- ½ teaspoon ground cinnamon
- 1 teaspoon fine sea salt
- 1 stick butter, room temperature
- 1¾ cups light brown sugar
- 4 eggs
- ¾ cup milk
- ½ cup lightly toasted, chopped pecans

Whiskey sauce

- 2 ounces butter
- 1 cup light brown sugar
- 1 cup heavy cream
- 2 tablespoons Hi Wire Sorghum Whiskey

Preheat the oven to 350°.

Finely chop the dates and put in a heat-proof bowl. Pour the boiling water over and let cool for 30 minutes. Mash up the mixture a bit with a fork and stir in vanilla, molasses and whiskey.

Butter and flour 15 baking ramekins or 1 Bundt pan.

Sift flour, baking powder, baking soda, cinnamon and salt together.

Cream butter and sugars together on low speed with paddle attachment until light

and fluffy. Add eggs 1 at a time, making sure to scrape the bowl after each addition. Alternate adding sifted dry ingredients and milk into mixture in 3 parts. Slowly add the date mixture and toasted pecans to combine.

Pour the batter evenly into the prepared pans. Bake until the center springs back when touched, about 20–25 minutes. Remove from the oven, cool slightly, unmold and rest on wire racks.

Meanwhile, combine the butter, sugar, and heavy cream in a medium saucepan. Bring to a boil over medium heat while stirring carefully, let boil for 3–4 minutes until mixture is a golden brown. Remove pan from heat and stir in whiskey.

Drizzle warm sauce over pudding.

Recipe by Andrea Upchurch, pastry chef, Magnolias & Blossom