

# CRACKER JACK® Sundae

## Ingredients

- 1 scoop (1.77 oz) dulce de leche ice cream
- 1 scoop (1.77 oz) fudge ripple chocolate ice cream
- 2 oz CRACKER JACK® Original Caramel Coated Popcorn & Peanuts
- 1/2 oz peanut butter sauce

### Peanut Butter Sauce

- 12 oz evaporated milk
- 8 oz sugar, granulated
- 1/2 oz light corn syrup
- 0.03 oz salt, kosher
- 5.3 oz peanut butter
- 1 ½ oz butter, melted
- 0.07 oz vanilla extract

## How to make it

1. In a serving glass, layer the ingredients listed above. Serve immediately.

### [title]Peanut Butter Sauce

3. Combine evaporated milk, sugar, corn syrup and salt in a medium saucepan. Bring to a boil over medium - high heat, stirring frequently. Simmer until thickened.
4. Remove sauce from heat. Whisk in peanut butter, butter and vanilla until smooth. Let cool for 30 minutes before assembling sundaes.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	5 min	15 min	1

## Made with



**CRACKER JACK® Original Caramel Coated Popcorn & Peanuts**