

# CRACKER JACK® Sundae

## Ingredients

- 1 yellow scoop #20 (1.77 oz. vol.) Dulce de Leche Ice-cream
- 1 yellow scoop #20 (1.77 oz. vol.) Fudge - Ripple Chocolate Ice Cream
- 2 oz. vol. CRACKER JACK® Original Caramel Coated Popcorn & Peanuts
- 0.5 oz. vol. PEANUT BUTTER SAUCE
- 28 oz. wt. Shelf Life: 5 days (Refrigerated) PEANUT BUTTER SAUCE PEANUT BUTTER SAUCE
- 12 oz. vol. Evaporated Milk
- 8 oz. vol. Sugar, granulated
- 0.5 oz. vol. Light Corn Syrup
- 0.03 oz. vol. Salt, Kosher
- 5.3 oz. vol. Peanut Butter
- 1.5 oz. vol. Butter, melted
- 0.07 oz. wt. Vanilla Extract

## How to make it

1. In a serving glass, layer the ingredients listed above. Serve immediately.  
  
[title]PEANUT BUTTER SAUCE 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

-

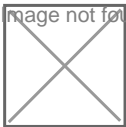


SERVING

1 (8 oz.)  
Serving

## Made with

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