



July 2022



Reach into your storecupboard and freezer to create this sumptuous ice cream medley with salted peanuts, biscuits and caramel.

METHOD

Put the chocolate and 100ml milk in a small pan, and put the caramel, peanut butter and 100ml milk in another pan. Gently melt both, stirring until saucy. Set aside to cool.

Give the sauces a good stir to loosen, then layer the 2 sauces, biscuit bits, peanuts and ice cream in 6 sundae glasses or bowls, and eat straight away.

NUTTY CARAMEL AND CHOC SUNDAE

PREPARATION TIME:

15 mins

COOKING TIME:

5 mins

SERVES:

6

INGREDIENTS

100g dark chocolate, broken into chunks

200ml milk

300g/11oz caramel

85g crunchy peanut butter

4 crunchy biscuits, crumbled into chunks

50g salted roasted peanut, chopped

6 big scoops vanilla ice cream

6 big scoops chocolate ice cream