

DESSERT

MEXICAN CARAMEL SUNDAES







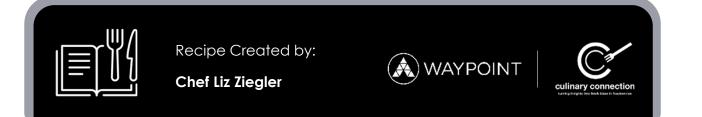






MEXICAN CARAMEL SUNDAES

CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
	½ tsp.	Natural Cocoa		
	2 tsp.	Granulated Sugar		
	1 ½ tsp.	Ground Cinnamon, divided		
Tyson Foodservice®	1 ea.	Mexican Original [®] Stretched Flour Tortillas, 9"	10076610621	
Land O Lakes®	½ Tbsp.	Unsalted Butter, melted	14110	
	⅓ cup	Caramel Syrup		
	1/8 tsp.	Ground Cayenne Pepper		
Unilever®	2 oz.	Breyers® Vanilla Ice Cream	8414531	
	1 Tbsp.	Spanish Peanuts		





- 1. Heat oven to 400 degrees.
- 2. Combine cocoa, sugar and 1 teaspoon ground cinnamon in small bowl, and set aside.
- 3. Brush both sides of the tortilla with melted butter.
- 4. Sprinkle both sides with cinnamon mixture.
- 5. Cut the tortilla into 8 wedges. Arrange on prepared pan.
- 6. Bake about 5 minutes or until the tortilla wedges are crispy and sugar is melted. Remove from oven to cool and harden.
- 7. Meanwhile, stir together the caramel topping, cayenne pepper and remaining cinnamon in a small saucepan over low heat until warm. Set aside.
- 8. To assemble arrange 5 wedges of tortilla in sundae dish or on dessert plate. Top with ice cream. Drizzle warm caramel over the top.
- 9. Garnish with peanuts.

YIELD: 1 Serving