



DESSERT

# MEXICAN CARAMEL SUNDAES



# MEXICAN CARAMEL SUNDAES

## DIRECTIONS:



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	
	¼ 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**



Recipe Created by:

**Chef Liz Ziegler**



WAYPOINT



culinary connection

turning ingredients into remarkable experiences