

# MAKE IT!

## Peppermint Caramel Sundae

### INGREDIENTS

- 2 tablespoons American Spoon Peppermint Caramel
- 2 tablespoons American Spoon Fudge Sauce
- 2 scoops vanilla ice cream
- 1 small brownie, crumbled (optional)
- 1 mini candy cane, crushed (optional)

1. To gently warm the Peppermint Caramel and Fudge Sauces, fill a small saucepan with water and bring it to a simmer. Remove the lids from the jars and set the jars in the simmering water for 3-5 minutes, then stir.
2. Scoop ice cream into a bowl or sundae glass, spoon sauces generously over ice cream, and add a handful of brownie and candy cane crumbles.

## Peppermint Caramel Chocolate Cake

### INGREDIENTS

#### For the Cake:

- 1¾ cups flour
- 2 cups sugar
- ¾ cup unsweetened cocoa powder
- 1½ teaspoons baking powder
- 1½ teaspoons baking soda
- 1 teaspoon salt
- 2 eggs
- 1 cup milk
- ½ cup vegetable oil

- 2 teaspoons vanilla extract
- 1 cup boiling water

#### To Finish:

- 1 jar American Spoon Fudge Sauce
- 1 pint heavy whipping cream
- 1 jar American Spoon Peppermint Caramel
- ¾ cup crushed peppermint candy canes (from about 30 mini candy canes)

1. Heat oven to 350°F. Butter and flour a 13x9x2-inch baking pan. In the bowl of a stand mixer, whisk together the dry ingredients by hand. Add remaining ingredients, except water, and mix with the paddle attachment for two minutes. Add the boiling water and mix until smooth. Pour the batter into your prepared pan and bake for 35-40 minutes, or until a toothpick inserted in the center of the cake comes out clean. Cool completely.
2. When the cake is cool, spread a thick layer of Fudge Sauce over the top to frost it. In a stand mixer with the whisk attachment, whisk the cream until soft peaks form. Gently add the caramel to the cream and continue whipping until stiff peaks form. Spread the whipped cream over the cake and sprinkle with the crushed candy canes to serve.

