

Date Nut Sundae Sauce

Gigi loves making homemade ice cream, and we love eating it, especially when she serves this sundae sauce to drizzle over the top. As Nana goes back for her second drizzle, it is always fun to hear her telling Gigi to put the sundae sauce up before she eats all of it.

Ingredients

- 1 cup chopped dates
- 1 cup light corn syrup
- ½ cup packed brown sugar
- ½ cup water
- ¼ teaspoon salt
- 1 teaspoon vanilla
- ½ cup pecans



Instructions

- ❖ Combine the first 5 ingredients in a small saucepan.
- ❖ Bring to a boil over medium heat, stirring constantly. Continue to cook until it thickens (*This will take about 2 minutes. It doesn't have to get very thick because it will thicken as soon as it hits the cold ice cream.*)
- ❖ Remove from heat. Stir in vanilla and pecans.
- ❖ Cool before serving so that you don't melt your ice cream when you drizzle (or pour) over the top.


Nana's Kitchen
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8