



UNICOI PRESERVES

Peanut Butter Whiskey Caramel Sundae

Shopping List:

1 cup Laura Lynn granulated sugar
¼ cup water
½ cup Laura Lynn heavy whipping cream
¼ cup Laura Lynn unsalted butter (room temperature)
3 tsp Peanut Butter Whiskey
½ teaspoon kosher salt
1 cup Laura Lynn heavy whipping cream (chilled)
2 Tbsp Laura Lynn powdered sugar
2 Tbsp Peanut Butter Whiskey
Ingles Best Premium Vanilla Bean Ice Cream
Laura Lynn dry roasted peanuts, chopped
Laura Lynn maraschino cherries

Cooking Instructions:

In a large, heavy-bottomed saucepan, combine sugar and water, stir to combine. Heat mixture over medium-high heat. Do not stir the mixture at all while heating! Continue cooking for 8-10 minutes, until sugar mixture reaches a deep amber color, similar to the color of a penny. The color will change from clear, to straw color to increasingly darker shades of amber very rapidly, so do not take your eyes off of it. Remove pan from burner. Immediately after removing the saucepan from heat, quickly whisk in heavy cream. The mixture will bubble up violently and gain a good bit of volume, so be careful. Once the cream is incorporated, whisk in butter and salt. Finally, once butter is melted and incorporated, whisk in peanut butter whiskey.

To make the whipped cream, add cold heavy cream, powdered sugar, and peanut butter whiskey to the bowl of a stand mixer fitted with whisk attachment. Whisk on medium speed until stiff peaks form.

To assemble sundaes, place several scoops of vanilla bean ice cream into individual bowls and top with caramel sauce. Dollop whipped cream onto each sundae, top with chopped peanuts and a maraschino cherry. Serve immediately. Promptly refrigerate any leftover caramel and whipped cream

Note: It is important to use room temperature heavy whipping cream and butter so the caramel does not seize when adding these ingredients!