

PEANUT BUTTER AND BANANA SUNDAES

SERVES 4

ACTIVE TIME: 20 MIN START TO FINISH: 25 MIN

Even die-hard chocolate lovers won't miss the hot fudge in these sensational sundaes.

- 1 2/3 cups half-and-half
- 1/2 cup packed light brown sugar
- 1 tablespoon light corn syrup
- 1/4 teaspoon salt

3/4 cup creamy peanut butter (not natural)

- 1 1/2 pt premium vanilla ice cream
- 2 firm-ripe bananas, cut crosswise into 1/4-inch-thick slices

GARNISH: coarsely chopped chocolate toffee candy such as a Heath bar

• Bring half-and-half, brown sugar, corn syrup, and salt to a boil in a 2-quart heavy saucepan over moderately high heat, whisking until smooth. Remove from heat and whisk in peanut butter until smooth.

Transfer to a glass measure or small heatproof pitcher and cool slightly, about 5 minutes.

• Divide ice cream among 4 bowls, then top each serving with some banana slices and 3 tablespoons peanut butter sauce. (You will have some sauce left over.)

COOKS' NOTE: Sauce keeps, cooled completely, uncovered, then chilled in an airtight container up to 1 week. Reheat before using.

For more EVERY DAY recipes, see page 94.

RECIPES AND FOOD STYLING BY GINA MARIE MIRAGLIA ERIQUEZ PHOTOGRAPHS BY ROMULO YANES



20 min