

# NUTTER BUTTER Tropical Sundae



Prep Time: 10 min

Total Time: 10 min

Makes 1 serving.

## WHAT YOU NEED

2 NUTTER BUTTER Cookies (peanut shape), divided  
2 Tbsp. salted caramel topping  
1 fresh jalapeño pepper slice  
1/2 tsp. lime juice  
1/2 cup coconut ice cream  
1 maraschino cherry

## MAKE IT

**Cut** 1 cookie crosswise in half. Reserve 1 cookie half for garnish. Chop whole cookie and remaining cookie half.

**Combine** caramel topping, jalapeño slice and lime juice in microwavable bowl. Microwave on HIGH 30 to 45 sec. or until heated through; stir. Cool 2 min.

**Place** half the chopped cookies in ice cream sundae dish; top with ice cream, caramel topping mixture and remaining chopped cookies.

**Garnish** with cherry and reserved cookie half.

## TIPS

### For a Spicier Sundae

For more heat, chop the jalapeño pepper slice before using (with the seeds) as directed. Or, prepare using 2 jalapeño pepper slices.

### Special Extra

Serve with a lime wedge or slice to squeeze over sundae.

### Variation

Prepare using vanilla ice cream. Sprinkle 1/4 cup toasted flaked coconut over sundae before serving.

**Nutrition Information Per Serving:** 510 calories, 21g total fat, 11g saturated fat, 80mg cholesterol, 280mg sodium, 75g carbohydrate, 1g dietary fiber, 56g sugars, 6g protein