

## Ice cream sauce

### Ice Cream Sauce

To make a delicious ice cream sauce, boil together one cup sweet cream, one cup brown sugar and one cup white corn sirup. Boil together for a full minute, stirring constantly. Remove from fire and add one-fourth teaspoon vanilla and a tiny pinch of salt. Cool and serve on puddings or

Nebraska ICE CREAMS.

### PEANUT-CHOCOLATE SAUCE

*It tastes so good no one ever will guess how easily it's made*

**1 pkg. chocolate pudding mix**

**$\frac{3}{4}$  c. water**

**$\frac{3}{4}$  c. corn syrup**

**$\frac{1}{4}$  tsp. salt**

**1 tblsp. butter or margarine**

**$\frac{1}{3}$  c. peanut butter**

**$\frac{1}{4}$  tsp. vanilla**

- Put package contents in saucepan. Gradually add water, mixing until smooth. Add corn syrup, salt; mix well.
- Cook over medium heat, stirring constantly until mixture comes to a boil.
- Remove from heat and add butter, peanut butter and vanilla; stir until melted. Serve warm or cold over ice cream. Makes  $1\frac{3}{4}$  c. sauce. **End**