



Double Dated Butterscotch Banana Sundae
With Caramelized Date Sauce

Caramelized Date Sauce

40 small, pitted dates (about 2 cups)
1 to 2 cups boiling water
1 teaspoon coarse kosher salt
2 teaspoons pure vanilla extract
1 Tablespoon butterscotch chips
1 cup almond milk or as needed

- Place dates in a medium size bowl. Pour boiling hot water over the dates; stir; set aside for 10 minutes or longer to soften.
- Drain off the water; place dates in a blender; Add salt, vanilla, butterscotch chips, and 1 cup almond milk.
- Blend until mixture is smooth with no chunks of dates. If mixture is too thick, add $\frac{1}{4}$ to $\frac{1}{2}$ cup of almond milk slowly until desired consistency.
- Sauce can be used immediately or store in the refrigerator for up to 2 weeks.

Nutty Banana Ice Cream

1/2 cup raw pistachios or cashews

2 cups unsweetened oat milk

1/4 to 1/3 cup honey

4 ripe or frozen bananas

1/4 teaspoon ground pumpkin pie spice

Toppings: Caramelized date sauce, broken walnuts, butterscotch chips, fresh sliced bananas

- Place all ingredients in a blender; puree until totally smooth.
- Transfer puree to an ice cream maker; churn until frozen according to the manufacturer's instructions.
- Serve immediately or evenly spread in an 8 or 9-inch square pan. Place in freezer until ready to use. Let ice cream soften slightly to be able to serve in scoops. Serve as a sundae drizzled with caramelized date sauce and sprinkled with nuts, extra butterscotch chips, and slices of fresh banana slices. Serves: 4

Cook's Note: The nuts are an ideal ingredient for making ice cream, giving the dessert that silky texture. Use honey or maple syrup as a sweetener.

About the Recipe: This vegan banana ice cream is so smooth and creamy, making a delicious dessert to dish up plain or as a sundae. It does melt quickly so serve in chilled containers. It's fun to drizzle with butterscotch bit swirled, caramelized date sauce, Serve topped with coarse chopped walnuts, butterscotch chips, and slices of fresh bananas.