



**Cereal Sundae:
a Harold Dieterle recipe**

Ingredients:

Pine Nut Praline

1/2 cup pine nuts

3/4 cup sugar

1 tablespoon water

1 teaspoon sea salt

1/4 cup Lucky Charms-no marshmallows
(finely ground)

2 pieces parchment paper

Method:

In a heavy bottom sauce pan, add half of sugar and half water. Once the sugar and water bubble turns thick, before the sugar begins to caramelize, add the pine nuts. Stir and cook the pine nuts until the sugar begins to caramelize.

Remove from the pan and lay out on the parchment paper. Once the nuts have cooled, place the remaining water and sugar in pot and begin caramelizing the sugar. Once the sugar begins to turn light brown, add the pine nuts back to the pan. Stir and once the sugar is golden brown add the ground cereal and sea salt. Place the pine nuts on a fresh piece of parchment paper. Cool. Then break the nuts apart.

Ingredients:

Caramel-Lemon Sauce

1/2 cup sugar

1 tablespoon water

1/2 cup heavy cream

1 tablespoon lemon Juice

Method:

Stir water and sugar together in a saucepan; cook over medium heat until sugar has dissolved, about 3 minutes. Increase heat to high and cook, without stirring, until the sugar is amber colored; remove from heat.

Slowly add a little cream, and stir. Slowly add remaining cream. Whisk until combine with no hard caramel in pot. Simmer for 7 minutes and finish with lemon juice.

3 scoops coconut ice cream

1 tablespoon fresh huckleberries

1 tablespoon Reese's Puffs Cereal

1 tablespoon caramel sauce

1 tablespoon Lucky Charms Marshmallows

1 tablespoon pine nut praline

