



TALLULAH'S TASTY TREATS

HOT MUD SUNDAE

INGREDIENTS:

- 1 CUP SEMISWEET CHOCOLATE CHIPS
- 6 TABLESPOONS BUTTER
- 2 CUPS POWDERED SUGAR
- 1 CAN (12 OZ.) EVAPORATED MILK
- 1 TEASPOON VANILLA
- 2 SCOOPS VANILLA ICE CREAM
- 1-2 CANDY WORMS



INSTRUCTIONS:

MAKE SURE YOU HAVE AN ADULT TO HELP

1. MELT THE CHOCOLATE CHIPS AND BUTTER TOGETHER IN A MEDIUM SAUCEPAN
2. ADD POWDERED SUGAR AND STIR WITH A SPOON (WILL BE THICK AND CLUMPY)
3. SLOWLY ADD THE EVAPORATED MILK AND STIR UNTIL SMOOTH
4. BRING TO A BOIL OVER MEDIUM HEAT, STIRRING CONSTANTLY FOR 8 MINUTES OR UNTIL THICK
5. REMOVE FROM HEAT, ADD VANILLA EXTRACT
6. COOL SLIGHTLY
7. PUT ICE CREAM SCOOPS INTO A BOWL, TOP WITH YOUR HOT MUD AND CANDY WORMS ... ENJOY !!
8. STORE ANY LEFTOVER MUD IN THE FRIDGE