



# Treat Time

**Approximate Time: 35 minutes**

**Prep Time:** 5 minutes

**Cook Time:** 25 minutes

**Cool Time:** 5 minutes

## “Second Mile” Sundaes

### Butterscotch Topping

1/2 C. firmly packed brown sugar

1/3 C. light corn syrup

2 Tbs. butter

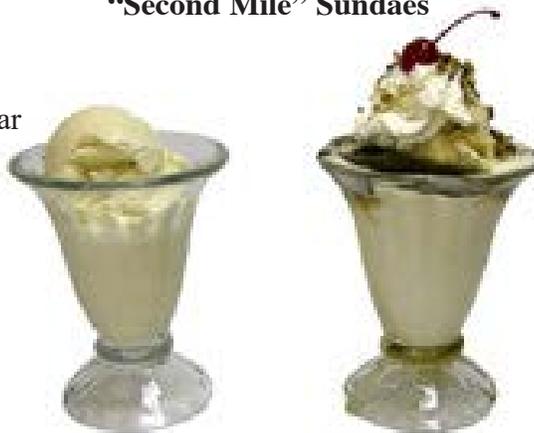
1/3 C. evaporated milk

1/8 tsp. baking soda

1 tsp. vanilla or rum flavoring

1 quart vanilla ice cream

Optional: chopped nuts, whipped topping and maraschino cherries



### Hot Fudge Topping

3/4 C. granulated sugar

1/4 C. brown sugar, packed

1/3 C. baking cocoa

2 Tbs. flour

1/4 tsp. salt

1 c. evaporated milk

1/3 C. water

1 Tbs. butter

1 teaspoons vanilla

**Butterscotch Topping:** Combine sugar, syrup, and butter in saucepan. Cook, stirring constantly, over medium heat until sugar has dissolved and mixture comes to a full rolling boil (approximately 6 minutes). Stop stirring and continue to boil for exactly 1 minute. Remove from heat and let stand for 5 minutes. In another bowl, combine evaporated milk, baking soda, and vanilla. Stir into the slightly cooled sauce. Pour into jar. Cool in refrigerator while you prepare the Hot Fudge Topping.

**Hot Fudge Topping:** Combine sugar, cocoa, flour, and salt in saucepan. Add milk, water, and butter. Cook, stirring constantly, over medium heat until sugar has dissolved and mixture comes to a full rolling boil (approximately 12 minutes). Stop stirring and continue to boil for exactly 5 minutes. Remove Hot Fudge sauce from heat, cool for 5 minutes. Stir in vanilla. Pour into jar.

**Treat Time:** Give each family member a plain scoop of vanilla ice cream. Explain that the vanilla ice cream is good by itself, like doing what is expected of you is good. Then ask who would like to have toppings on their ice cream. Explain that the toppings are like going the second mile. When you go the second mile it makes it the task sweeter, like the toppings makes the ice cream sweeter.

**Closing Prayer** and blessing on the food.