



## PRIESTLEY'S RECIPES -

# Sticky Date & Honey Loaf

### Ingredients

- Priestley's Gourmet Delights Date & Honey Loaf
- Sliced Banana
- Caramel Sauce (or Priestley's Gourmet Delights Salted Caramel Dessert Sauce)
- Caramel Shards
- Vanilla Ice Cream

### Method

1. Place one slice of Date & Honey Loaf onto the serving plate.
2. Pour caramel sauce over the slice until it is mostly covered.
3. Add a caramel shard on top.
4. Layer a second slice of Date & Honey Loaf on top.
5. Drizzle more caramel sauce over the second slice.
6. Add a scoop of vanilla ice cream on top, followed by sliced banana and additional caramel shards.
7. Finish with a final drizzle of caramel sauce over the entire stack.

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