

Easy Barrel Aged Bourbon Sundaes

Recipe, Copy and Photography Courtesy of Marich Pancrafted Chocolates. For more information on their story and products, visit them [here](#).

Ingredients:

- 2 scoops vanilla bean ice cream
- 1-1/2 Tbsp Maple-Craft Bourbon Barrel Maple Syrup
- 1 shot (1-1/2 ounces) bourbon
- 1 ounce (about 8) Marich® Pancrafted™ Dark Chocolate Barrel
- Aged Bourbon Caramels, whole or chopped
- Fresh whipped cream, optional



Instructions:

1. Place ice cream into your favorite cocktail glass.
 2. Drizzle maple syrup and bourbon over ice cream.
 3. Sprinkle Bourbon Caramels over ice cream.
 4. Top with a dollop of whipped cream and dust with sea salt, if desired.
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