

Finish  
with  
*Indulgence*

**LYONS**



## Caramel

Lyons' Premium Caramel Products

Caramel Sundae Topping 6/# 5 (Item #2360)	6/#10	Item# 10
Hot Caramel Fudge Topping 6/#10		Item #360
Caramel Designer Dessert Sauce 12/17 oz.		Item #2661
Caramel Signature Beverage Syrup 6/32 oz.		Item #3847
Old Fashioned Caramel Hot Fudge 12/24 oz.		Item# 2094

## Caramel is the cream of the treat scene

Caramel is every treat's best friend. That's why Lyons offers this creamy confection in a variety of versatile options to top, drizzle and stir into your finest desserts and beverages.

Lyons' caramel is created the old-fashioned way by caramelizing premium ingredients to produce a smooth, rich taste. Try our caramel on your ice cream sundaes, premium desserts, shakes, coffee drinks and even cocktails. Everything tastes better with caramel by its side.

### Creamy Caramel Martini

- Lyons Caramel Designer Dessert Sauce
- 2 oz. vanilla vodka (iced)
- 1 oz. butterscotch schnapps
- 1 dash cream soda

Chill the martini glass. Drizzle Lyons Caramel Designer Dessert Sauce down the inside of the rim of the glass and chill again. In a shaker full of ice, add the vodka and schnapps and shake thoroughly. Pour into the martini glass and add a splash of cream soda. Makes one serving.

### Caramel Spiced Apple Cannoli

- ½ cup ricotta cheese
- ½ cup mascarpone cheese
- 1 tbsp Lyons Cinnamon Designer Dessert Sauce
- ½ cup Lyons Apple Filling
- 3 oz. Lyons Caramel Designer Dessert Sauce
- 6 each pre-made cannoli shells
- 1 oz. chopped roasted peanuts

Process the ricotta, mascarpone and Lyons Cinnamon Designer Dessert Sauce in a food processor until smooth. Fold the Lyons Apple Filling into the cheese mixture. Place the apple and cheese filling into a pastry bag with a wide tip. Drizzle Lyons Caramel Designer Dessert Sauce on the inside surface of the cannoli. Pipe the filling into the cannoli shells. Sprinkle the open ends with chopped peanuts and plate over caramel sauce.

### Hot Caramel Cookie Stack

- 3 each large peanut butter cookies
- 2 scoops vanilla ice cream
- 4 oz. Lyons Hot Caramel Fudge Topping
- 1 tbsp chopped nuts (pecans, walnuts, macadamia)
- Whipped cream

Place a cookie on a plate and top with ice cream. Top the ice cream with the two remaining cookies. Heat and pour Lyons Hot Caramel Fudge Topping over the top of the cookie stack, coating generously. Top with the whipped cream and chopped nuts.



Call Lyons Customer Service at **1.800.344.7130** to receive one free sample of the Lyons caramel product of your choice.