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“Chocolate Graham Cracker Sundae,” *Hershey’s Syrup Recipes*, The Hershey Company, 2012.
TX 715 .H77 no. 17.

Chocolate Graham Cracker Sundae

- 1 $\frac{3}{4}$ graham crackers
- 2 tablespoons marshmallow crème
- 2 scoops (about $\frac{1}{4}$ each) vanilla ice cream
- 2 tablespoons Hershey’s Syrup
- $\frac{1}{4}$ cup miniature marshmallows

Place 2 halves of graham crackers in bottom of chilled bowl. Spoon marshmallow crème onto each half graham cracker. Place scoops of vanilla ice cream onto the marshmallow crème. Top ice cream with chocolate syrup. Fan the remaining three quarters of graham cracker in between the scoops of ice cream. Sprinkle the marshmallows onto the chocolate syrup around the ice cream. (Makes 1 serving)

Selena’s Version

- 2 graham crackers, crushed
- 2 tablespoons marshmallow crème
- 2 scoops (about $\frac{1}{4}$ each) Breyer’s vanilla ice cream
- 2 tablespoons Hershey’s Syrup
- 1 tablespoon miniature marshmallows
- whipped cream, to taste
- 1 maraschino cherry

Take two graham crackers and crush into crumbs. Sprinkle half of the graham cracker crumbs into a sundae dish. Add a layer of marshmallow crème and Hershey’s chocolate syrup. Top with Breyer’s vanilla ice cream, mini marshmallows, whipped cream, the remaining graham cracker crumbs, chocolate syrup and a cherry. Enjoy!