

Smucker's® Toppings 94 Days of Summer Tips



1. Blueberry Milk

For a new take on flavored milk, blend 1/3 cup Smucker's® Blueberry Topping, 1 cup milk, and 3 ice cubes in a blender until frothy.

2. Red, White & Blueberry Sundae (Recommended for Facebook inclusion)

Get ready for the Fourth of July with this patriotic sundae: top vanilla ice cream with whipped cream, Smucker's® Blueberry Topping and a cherry.

3. Fruit Lemonade

Mix it up at the lemonade stand by stirring in 2 tablespoons of Smucker's® Blueberry, Pineapple or Strawberry Topping to a 6 ounce glass of lemonade. Serve over ice.

4. Patriotic Grilled Angel Food Cake

Add scoops of vanilla ice cream and drizzles of Smucker's® Blueberry and Strawberry Toppings to grilled slices of angel food cake for a special Fourth of July dessert. Garnish with whipped topping and American flags, or red, white, and blue sprinkles.

5. Salted Caramel Sundae

Transform a dish of vanilla bean ice cream into a decadent treat by adding warm Smucker's® Microwaveable Hot Caramel Topping and a sprinkle of sea salt.

6. A Little Spicy, A Little Sweet

Spice up a traditional summer sundae by mixing Smucker's® Microwaveable Hot Fudge Topping with a sprinkle of chipotle or chili pepper and serve over vanilla ice cream. Finish with a spoonful of Smucker's Pecans in Syrup Topping.

7. Frozen Fondue Feast

Customize this chilly snack according to your family's tastes. Thread skewers with small scoops of vanilla ice cream, hulled strawberries, and banana slices. Place skewers on a baking sheet and freeze until firm. Dip frozen skewers in your favorite variety of Smucker's® Magic Shell® Topping and roll in nuts, sprinkles or coconut flakes.

8. Magic Shell® Waffle Sundae Bowls

Give your sundae a sweet start with waffle bowls coated with chocolate. Simply shake Smucker's® Magic Shell Chocolate Fudge Flavored Topping for 20 seconds. Holding a waffle cone bowl at its base, continually turn bowl while coating the edge with Magic Shell Topping. Once coated, immediately cover with decorator sprinkles and chill in the freezer for 10 minutes. Then create your own sundae with ice cream and your favorite Smucker's Toppings variety.

9. Orange Creme Sundae

Ditch the stick and transform this favorite ice cream truck treat into a sundae. Cover a few scoops of French vanilla ice cream with Smucker's® Magic Shell® Orange Creme Flavored Topping and decorate with sprinkles.

10. Pineapple Rice Pudding

A classic snack takes a tropical twist with this easy dessert. Mix a dash of cinnamon with a snack-size container of rice pudding. Place 1 ½ tablespoons of Smucker's® Pineapple Topping into the bottom of a sundae dish, top with cinnamon rice pudding, another 1 ½ tablespoons pineapple topping, whipped cream and a maraschino cherry.

11. Strawberry Basil & Balsamic Cheese Appetizer

Start your summer menu off right with this appealing appetizer. Spread 2 tablespoons prepared pesto over an 8 ounce block of softened cream cheese. Combine ½ cup Smucker's® Strawberry Topping and 2 tablespoons white balsamic vinegar and pour over cheese. Serve with buttery crackers.

12. Black Cherry Layered Pretzel Dessert

Think outside the sundae. A salty pretzel crust pairs nicely with filling made with Smucker's® Black Cherry Topping in this easy recipe.

13. Grilled Pound Cake with Warm Blueberry Sauce and Ricotta Cream

Dress up plain grilled pound cake with tangy ricotta cheese and sweet Smucker's® Blueberry Topping.

14. Caramel Apple Ice Cream

This creative, crust-less take on apple pie a la mode, featuring homemade apple ice cream and Smucker's® Caramel Flavored Topping, is no-bake and perfect for summer.

15. Homemade Chocolate Ice Cream

Customize chocolate ice cream by making it yourself. It's easier than you might think and you don't even need an ice cream maker. Use Smucker's® Sundae Syrup™ Chocolate Flavored Syrup in your ice cream mixture, add your favorite mix-ins and freeze in a loaf pan.

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16. Patriotic Ice Cream Tacos

Have dessert for dinner with these festive ice cream tacos. Fill crunchy tacos with slightly softened ice cream of your choice and freeze for 30 minutes. Shake a bottle of **Smucker's® Magic Shell® Chocolate Fudge Flavored Topping** for 20 seconds. Holding the taco as its base, coat ice cream and immediately cover with red, white and blue sprinkles. Freeze for 10 minutes to set up and serve.

17. Double Peanut Butter Fudge Pie

Make your next family celebration special with this classic flavor duo made with **Smucker's® Microwaveable Hot Fudge Topping**.

18. Ice Cream Sandwich Dessert

Turn classic ice cream sandwiches into a decadent dessert cake. Arrange store-bought ice cream sandwiches in a 9x9 inch pan and spread with whipped topping, **Smucker's® Hot Fudge Topping** and drizzle **Smucker's Caramel Flavored Topping**. Add another layer of ice cream sandwiches and whipped topping. Freeze and drizzle with hot fudge and caramel toppings, then sprinkle with peanuts.

19. Festive Mini Ice Cream Cakes

A summertime favorite goes miniature with these individual ice cream cakes. Scoop vanilla ice cream in plastic cups and leave a well in the middle to fill with **Smucker's® Hot Fudge Topping** and cookie crumbs. Freeze the ice cream cups until hardened. Finish by topping the frozen cups with **Smucker's Magic Shell® Chocolate Flavored Topping** and decorate as desired with sprinkles or frosting.

20. S'More Sundae

No campfire needed to make these classic sundaes. Fill the bottom of a sundae dish with graham cracker crumbs and fill with a scoop of vanilla ice cream. Add **Smucker's® Microwaveable Hot Fudge Topping**, **Smucker's Marshmallow Topping** and graham cracker pieces.

21. Frozen Bananas

Cool off with these fruity mini bites. Freeze peeled banana chunks for 30 minutes and dip in **Smucker's® Magic Shell® Chocolate Topping** with a fork or stand on cut end and drizzle over top. Roll in chopped peanuts or sprinkles.

22. Magic Cake Balls

Try out this "cool" food fad! Crumble prepared cake mixed with frosting, mold into balls and freeze on skewers. Cover with your favorite variety of **Smucker's® Magic Shell® Topping**.

23. Key Lime Pie on a Stick

A traditional pie gets a mobile makeover. Freeze small slices of key lime pie on craft sticks, then top these tropical treats with **Smucker's® Magic Shell® Chocolate Fudge Flavored Topping** for a decadent finish.

24. Tropical Pineapple Cheesecake

Satisfy your sweet tooth with this rich and fruity cheesecake. Freeze cheesecake slices and coat with **Smucker's® Magic Shell® Chocolate Fudge Topping**. Top with Smucker's Pineapple Topping, whipped cream, macadamia nuts toasted coconut and a cherry.

25. Orange Pineapple Coleslaw

Try a fruity take on a summer cook-out favorite by mixing mayonnaise and **Smucker's® Pineapple Topping** together and combining with shredded cabbage and orange slices.

26. Mini Pineapple Pulled Pork Sandwiches

These tangy sandwiches are a perfect addition to a summer barbecue or picnic. Cook and shred pork, mix with **Smucker's® Pineapple Topping** and barbecue sauce and serve on mini dinner rolls.

27. Caramel Orange Fruit Salad

Spruce up your dessert by combining **Smucker's® Sugar Free Orange Marmalade**, **Smucker's Sugar Free Caramel Flavored Topping**, and ¼ teaspoon cinnamon and gently fold in bite-sized pieces of mixed fruit until evenly coated.

28. PB & J Banana Splits

Transform a lunchbox staple into a tasty summer dessert. Top a dish of fat-free frozen yogurt or ice cream with banana slices and drizzle with 2 tablespoons of warm **Jif® Reduced Fat Creamy Peanut Butter Spread**. Add **Smucker's® Sugar Free Strawberry Topping** or **LowSugar™ Reduced Sugar Strawberry Preserves**, **Smucker's Sugar Free Hot Fudge Topping**, sugar free whipped topping and garnish with a cherry.

29. Strawberry Coffee Cake

Break out of a breakfast rut by baking an easy coffee cake made with **Smucker's® Sugar Free Strawberry Topping** and crumb topping.

30. Triple Berry Iced Tea

Get creative with your favorite iced tea. Stir **Smucker's® Special Recipe™ Triple Berry Flavored Topping** into steeped black tea and serve over ice for a chilled-out summer sipper.

Black Cherry Layered Pretzel Dessert



Ingredients

- 1 1/2 cups cola-flavored carbonated beverage (12 oz. can)
- 1 1/4 cups crushed pretzels
- 2 tbsps. sugar
- 6 tbsps. butter, melted
- 2 (3 oz.) pkgs. black cherry flavored gelatin
- 1 (11.75 oz.) jar **Smucker's® Black Cherry Flavor Topping**
- 2 1/4 cups frozen whipped topping, thawed, divided

Directions

1. HEAT oven to 375°F. Pour cola in microwave-safe measuring cup or bowl. Let stand, stirring occasionally, while preparing crust. Combine crushed pretzels, sugar and butter until moistened. Press evenly in 8x8-inch baking pan. Bake 10 to 12 minutes or until lightly toasted. Cool completely.
2. MICROWAVE cola on HIGH 2 minutes or until boiling. Pour over gelatin in medium bowl. Stir gently 2 to 3 minutes until gelatin is dissolved and foam disappears. Stir in black cherry topping. Chill 10 to 15 minutes or until just slightly thickened.
3. MEASURE 1 1/4 cups whipped topping in small bowl. Add 1/2 cup gelatin mixture, stirring until evenly blended. Spread over cooled pretzel crust. Chill 10 minutes. Spoon remaining gelatin mixture over whipped topping layer. Chill 1 hour or until firm. Top with remaining 1 cup whipped topping.

Double Peanut Butter Fudge Pie

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Ingredients

PEANUT BUTTER CRUST

Crisco[®] Butter Flavor No-Stick Cooking Spray

1/2 cup Jif[®] Creamy Peanut Butter

1/2 cup light corn syrup

2 cups crisp rice cereal

1/2 cup Smucker's[®] Hot Fudge Topping

PEANUT BUTTER FILLING

1 (8 oz.) pkg. cream cheese, softened

1 (14 oz.) can Eagle Brand[®] Sweetened Condensed Milk

3/4 cup Jif[®] Creamy Peanut Butter

2 tbsps. lemon juice

1 tsp. vanilla extract

1 1/2 cups frozen whipped topping, thawed

3 tbsps. Smucker's[®] Hot Fudge Topping

Directions

1. For Crust: COAT 9-inch pie plate with butter no-stick cooking spray. Stir together peanut butter and corn syrup. Add cereal. Mix until evenly coated. Press onto bottom and sides of prepared pie plate. Spread 1/2 cup hot fudge topping in bottom of crust. Chill 30 minutes.
2. For Filling: BEAT cream cheese in large bowl until fluffy. Gradually beat in sweetened condensed milk and peanut butter until smooth. Stir in lemon juice and vanilla. Fold in whipped topping. Pour into prepared crust, spreading evenly.
3. PLACE 3 tablespoons hot fudge topping into corner of resealable plastic bag. Knead. Cut small corner off bag. Drizzle over top of pie. Freeze 4 hours or until firm.

TIP To freeze overnight, cover and freeze. Thaw at room temperature 40 to 45 minutes before serving. other flavor ice creams like Strawberry, Chocolate or Mint Chip.

Festive Mini Ice Cream Cakes

SMUCKER'S
Toppings



Ingredients

Crisco® Original No-Stick Cooking Spray

2/3 cup Smucker's® Hot Fudge Spoonable Ice Cream Topping

1/2 cup coarsely crushed chocolate wafer cookie crumbs

1/4 cup chopped peanuts (optional)

1 (1.5 quart) container vanilla ice cream

2 (7.25 oz.) containers Smucker's® Magic Shell® Vanilla Cupcake Flavor

Topping, or any variety Smucker's® Magic Shell® Topping

1 (13.5 oz.) container Pillsbury® Easy Frost™ Vanilla Dream Flavor No Fuss Frosting, or any variety Pillsbury® Easy Frost™ No Fuss Frosting

Directions

1. COAT inside of four 9-ounce clear plastic drink cups with no-stick cooking spray. Line each cup with a sheet of plastic wrap, allowing ends of plastic wrap to hang over edges of cups about 3 inches.
2. MIX fudge topping, cookie crumbs and peanuts in small bowl just until combined. Scoop ice cream into large mixing bowl. Let stand 10 minutes or until softened. Blend at low speed of electric mixer until smooth and creamy.
3. SPOON about 1/2 cup softened ice cream into each drink cup. Using the back of a spoon, make a well in the center of ice cream and spread to thoroughly coat sides and bottoms of cups. Working quickly, spoon fudge mixture into center of each cup. Divide remaining ice cream over top of each cup. Spread carefully to cover fudge mixture. Lift edges of plastic wrap to cover tops. Pat gently to pack mixture into cups. Freeze at least 2 hours or until firm.
4. UNWRAP ice cream cakes, one at a time, and invert onto cooling rack placed over plate. Slowly drizzle with Magic Shell to coat, using back of spoon to help spread over entire surface. (Excess Magic Shell that drips onto plate may be spooned onto cakes as necessary.) Transfer to a freezer-safe serving plate. Decorate with frosting as desired. Keep frozen until ready to serve.

TIP For variety, try other flavor ice creams like Strawberry, Chocolate or Mint Chip.

Key Lime Pie on a Stick

SMUCKER'S
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Ingredients

- 1 (6.5 oz.) box (2-slice size) frozen key lime pie
- 4 craft sticks
- 1 (7.25 oz.) bottle **Smucker's® Chocolate Fudge Magic Shell Ice Cream Topping**

Topping

- 1 pkg. decorative sprinkles

Directions

1. **LINE** a small cookie sheet with foil. Place in freezer to chill for 10 minutes.
2. **REMOVE** pie slices from package. Place on cutting board. Carefully remove whipped topping, saving for another use if desired. Cut each slice in half lengthwise.
3. **MAKE** a small slit using a sharp steak or paring knife in the back crust of each piece about 1/4-inch from the bottom. (Some pieces of crust may break off.) Gently insert a craft stick about 2-inches into each slit. Place pie pieces on cookie sheet. Put in freezer for 5 minutes.
4. **TURN** Magic Shell bottle upside down and shake for at least 20 seconds. Remove pie slices from freezer. Holding a piece over a shallow bowl, immediately coat completely with Magic Shell. Put on sprinkles.
5. **RETURN** pie on a stick to cookie sheet. Freeze until ready to serve.

PB & J Banana Splits

SMUCKER'S
Toppings



Ingredients

2 scoops fat-free frozen yogurt or ice cream, any flavor
1 banana, sliced
2 tbsps. Jif® Creamy Reduced Fat Peanut Spread
or 2 tbsps. Smucker's® Creamy Natural Peanut Butter
2 tbsps. Smucker's® Strawberry Low Sugar Preserves
Smucker's® Hot Fudge Sugar Free Ice Cream Topping, heated according to package directions
Sugar free frozen whipped topping, thawed
Maraschino cherry (optional)

Directions

1. PLACE ice cream in a medium bowl. Top with banana slices.
2. PLACE peanut butter in a small resealable plastic bag. Microwave 20 seconds or until melted. Knead slightly. Cut a small corner from the bottom of the bag and squeeze to drizzle peanut butter over ice cream.
3. TOP with strawberry preserves, hot fudge, whipped topping and a maraschino cherry.