

Caramel Mini Bites (Vegan, Soy-Free*)

Since this recipe calls for some store-bought / pre-packaged ingredients, make sure you read the ingredients carefully to ensure they meet with your dietary needs or use your own made-from-scratch versions.

Almond Dream Caramel Mini Bites

Recipe from the Taste the Dream Website and Newsletter

Serves 4

- 1 package of frozen mini puff pastry shells from the freezer section in your local supermarket. [check the ingredients, but many brands are dairy-free]
- 1 cup vanilla almond milk [such as Vanilla ALMOND DREAM® beverage]
- 2 cups vanilla frozen dessert [such as RICE DREAM® Organic Vanilla frozen dessert]
- 1 bottle of prepared caramel or butterscotch syrup [check ingredients or make from scratch with this recipe or this recipe]
- ¼ cup flaked almonds, toasted

Preheat oven to 350°F. Set frozen puff pastry shells on a baking tray and bake for 12-15, minutes or until cups are golden-set aside to cool.

In a blender combine Vanilla ALMOND DREAM® beverage with RICE DREAM® Organic Vanilla frozen dessert and blend well.

Spoon mixture immediately into each of the baked puff pastry shells. Drizzle over caramel syrup and top with toasted almonds. Set back in freezer until ready to use.

Let frozen cups sit at room temperature for 10 minutes before serving.