

SILAN AND TAHINI ICE CREAM SUNDAES



Makes 8 servings

1 quart vanilla ice cream

$\frac{1}{2}$ to $\frac{3}{4}$ cup top-quality raw, toasted, or unhulled tahini

$\frac{1}{2}$ to $\frac{3}{4}$ cup [homemade](#) or good-quality store-bought silan (date syrup)

$\frac{1}{2}$ cup pecans, toasted and chopped

$\frac{1}{4}$ cup crumbled halvah (optional)

Scoop the ice cream into 8 bowls, dividing it evenly. Top each serving with a generous drizzle each of tahini and silan. Sprinkle generously with the pecans and top with halvah.

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