

## Fruit Salsa Sundaes

Elizabeth Clark's



12 (8 inch) flour tortillas	$\frac{1}{4}$ cup sugar
$\frac{1}{2}$ teaspoon cinnamon	2 tablespoons butter or margarine, melted
1 cup strawberries, hulled and finely diced	1 cup finely diced fresh or canned peaches
1 kiwi, peeled and finely diced	1 lime
1 jar (11.75 ounces) strawberry ice cream topping	3 cups vanilla ice cream

- Preheat oven to 350 degrees. Trim tortillas to form triangles using a pizza cutter; discard scraps. Cut a 1-inch slit in each side of triangles. Combine sugar and cinnamon and mix well. Place butter in a small bowl and microwave on high 20-30 seconds or until melted. Brush tortillas with butter and sprinkle with sugar mixture. Press tortillas into cups of a 12 cup muffin tin. Bake 18-20 minutes or until golden brown and crisp. Remove from oven; cool 5 minutes. Remove shells from pan and stack them to cool completely.
- Finely dice strawberries, peaches, and kiwi. Zest lime to measure 1 teaspoon zest. Juice lime to measure 1 tablespoon juice. In a medium size bowl, combine lime zest, juice, strawberries, peaches and kiwi; stir gently.
- For sundae, spoon 2 tablespoons of the strawberry ice cream topping onto a small plate. Place one tortilla shell onto sauce. Place one scoop ice cream into shell. Top with the fruit salsa and serve immediately.

Yield: 12 servings

