Recipe for a traditional Japanese Feudal Hierarchy Sundae!!! (JFH Sundae)



**Ingredients:\***

* 1 **emperor** cherry
* 1 **shogun** chocolate ice cream scoop
* 200 cans of **daimyo** whipped cream
* 100,000 **samurai** bananas
* 50,000 **artisan** nuts
* 30 million **peasant** vanilla ice cream scoops
* 30,000 bottles of **merchant** chocolate syrup
* 1 **pretty big cup**

*\*adjust according to taste*

**Method of preparation:**

1. Pour some **merchant chocolate syrup** into the bottom of your cup. Just because they are at the bottom doesn't mean they aren’t important! They’ll also make your sundae taste a lot richer ¥¥
2. Add 30 million **peasant vanilla ice cream** scoops on top of that. They’re underappreciated and exploited but remember, without peasants you won’t have a sundae and you would starve to death!
3. Sprinkle a few thousand **artisan nuts**. They’ll give the sundae a nice aesthetic and it complements the other flavors really well!
4. Stick some **samurai bananas** in there. They’re to die for! (and bananas are kind of shaped like samurai swords?)
5. Spray some **daimyo whipped cream** on top of the bananas. This will help you keep the sundae under control
6. Add a **shogun chocolate ice cream** scoop. This is where the real power is at. Without it the sundae will just taste ‘meh’
7. Top it off with an **emperor** **cherry**. Not really necessary but when you think of a sundae the first that usually comes to mind is the cherry.
8. Time to enjoy your sundae! Just make sure to eat it before it expires in 1868