

# Chocolate brownie sundae with caramel sauce



THIS DESSERT IS JUST YUMMY - ANYTHING GOES! ASSEMBLE ANYTHING YOU PREFER AND TO QUANTITIES OF YOUR LIKING. USE A READY-MADE CARAMEL SAUCE OR GO THE EXTRA MILE AND MAKE YOUR OWN.

## INGREDIENTS

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### BROWNIES

- 300 g dark or milk chocolate
- 125 g butter or margarine
- 3 extra-large eggs
- 200 ml (¾ cup) caramel or light brown sugar
- 60 ml (¼ cup) **Spur Salad & French Fry Dressing**
- 125 ml (½ cup) cake flour
- 5 ml (1 tsp) baking powder
- 1 ml (pinch) salt

### FOR SERVING

- 200 ml (¾ cup) [caramel sauce](#)
- 1L vanilla ice cream
- 125 g raspberries
- Mint, for garnishing





## METHOD

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1. Brownies: Melt chocolate in a microwave. Add butter and melt further until completely smooth. Tip: Check every 20 seconds and stir; do not overheat.
2. Beat eggs, sugar and **Spur Salad & French Fry Dressing** until light and creamy. Fold in chocolate mixture.
3. Sift flour, baking powder and salt together. Combine with the chocolate mixture. Spoon into a greased and lined 18 x 27 cm baking tray.
4. Bake in a 180°C preheated oven for 40 minutes. Leave to cool in pan for 15 minutes before cutting into small squares.
5. Assemble dessert: Drizzle bases of glasses with caramel sauce. Layer squares of brownies and top with a scoop of ice-cream and some raspberries. Drizzle with more caramel sauce and repeat the layers of brownies, ice-cream and raspberries. Garnish with mint and more caramel sauce, and serve immediately.

## TIP

1. Indulge in leftover brownies at a later date. They keep well for at least 4 days.

## VARIATION

1. Add coarsely chopped marshmallows, almonds, pecans or hazelnuts to make the dessert even more decadent.