



Indulge in decadence with our Chocolate Brownie Sundae - rich, fudgy brownies topped with a luscious caramel sauce, creating a heavenly and satisfying dessert experience.

1 Hour

8 Servings

# **INGREDIENTS**

#### **BROWNIES**

300 g dark or milk chocolate 125 g butter or margarine 3 extra-large eggs 200 ml (3/4 cup) caramel or light brown sugar 60 ml (1/4 cup) Spur Salad & French Fry Dressing

125 ml (1/2 cup) cake flour 5 ml (1 tsp) baking powder 1 ml (pinch) salt

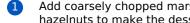
# **FOR SERVING**

200 ml (3/4 cup) caramel sauce 1L vanilla ice cream 125 g raspberries Mint, for garnishing

## **METHOD**

- Brownies: Melt chocolate in a microwave. Add butter and melt further until completely smooth. Tip: Check every 20 seconds and stir; do not
- Beat eggs, sugar and Spur Salad & French Fry Dressing until light and creamy. Fold in chocolate mixture.
- Sift flour, baking powder and salt together. Combine with the chocolate mixture. Spoon into a greased and lined 18 x 27 cm baking tray.
- Bake in a 180°C preheated oven for 40 minutes. Leave to cool in pan for 15 minutes before cutting into small squares.
- 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.

### **VARIATIONS**



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

# TIP

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



















