



CHOCOLATE BROWNIE SUNDAE WITH CARAMEL SAUCE



HEAT LEVEL

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 ($\frac{3}{4}$ cup) caramel or light brown sugar
60 ml ($\frac{1}{4}$ cup) Spur Salad & French Fry Dressing
125 ml ($\frac{1}{2}$ cup) cake flour
5 ml (1 tsp) baking powder
1 ml (pinch) salt

FOR SERVING

200 ml ($\frac{3}{4}$ cup) caramel sauce
1L vanilla ice cream
125 g raspberries
Mint, for garnishing

METHOD

- 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.

VARIATIONS

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

TIP

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

