



## Brownie Sundaes

### Chocolate Pan Brownie Cups

#### Ingredients

- 1 stick unsalted butter
- 1 pounds semisweet chocolate chips
- 4 large eggs
- 1 T pure vanilla extract
- $\frac{3}{4}$  cup brown sugar
- $\frac{3}{4}$  cup sugar
- 1 cups all-purpose flour
- 1 T baking powder
- $\frac{1}{2}$  t salt

#### Directions

- Preheat oven to 350 degrees F.
- Spray a 12-cup muffin tin with non-stick spray
- Melt together the butter, 1 pound of chocolate chips, and the unsweetened chocolate in a medium bowl over simmering water. Allow to cool slightly.
- In a large bowl, stir (do not beat) together the eggs, vanilla, and sugar.
- Stir the warm chocolate mixture into the egg mixture and allow to cool to room temperature.
- In a medium bowl, combine flour, baking powder, and salt. Add to the cooled chocolate mixture.
- Add the remaining chocolate chips to the batter.
- Scoop into muffin tins
- Bake for 20 minutes, or until slightly cracked on top. Do not overbake!
- Immediately upon coming out of the oven, use the bottom of a shot glass to make a well in each brownie. Let cool 15 minutes.
- Add a scoop of ice cream to each brownie, then top with chocolate or caramel sauce and sprinkles.

## Chocolate Sauce

### Ingredients

- 8 ounces semi-sweet chocolate
- 8 ounces heavy cream
- 4 ounces light corn syrup

### Directions

- Place chocolate in a metal bowl
- Combine the cream and corn syrup in a small saucepan and bring to a simmer
- Pour the hot cream mixture over the chocolate and allow it to sit for a few minutes
- Whisk to combine, then allow to cool slightly

## Vanilla Ice cream

### Ingredients

- 2 cups heavy cream
- 2 cups whole milk
- 4-6 ounces of sugar
- 2 T vanilla extract
- pinch of sea salt

### Directions

- Combine, milk, sugar and vanilla beans, if using, in a blender
- Thoroughly blend until the vanilla bean is chopped finely
- Add vanilla and pinch of sea salt
- Place in an ice cream maker and freeze according to directions

## Caramel Sauce

### Ingredients

- 1 cup sugar
- 4 ounces cream
- 2 T unsalted butter
- $\frac{3}{4}$  t salt
- 2 ounces water

### Directions

- In a medium saucepan set over medium -high heat, combine the sugar with 2 ounces of cold water and stir to combine.
- Cook, without stirring until the sugar has turned a deep amber hue, approximately 10 to 12 minutes
  - Meanwhile, warm the cream in a small saucepan. When the caramel is ready, slowly whisk in the warm cream and continue simmering the mixture until it is smooth, another 2 or 3 minutes.
  - Remove from the heat, the whisk in the butter, and then the salt, to taste.

## Whipped Cream

### Ingredients

- 2 cups cold heavy cream
- 2 T confectioner's sugar, sifted
- 1 T vanilla

### Directions

- Beat the cream in a medium bowl with an electric mixer or a whisk, until it begins to hold a loose peak.
- Add sugar and vanilla to the cream.
- Continue beating until the cream holds a firm but still soft peak.
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