



Minty Hot Fudge Brownie Sundae

Prep: 15 minutes plus cooling

Bake: 25 minutes • Serves: 9

- 4 tablespoons unsalted butter, cubed
- ½ cup Nestlé® Toll House® semi-sweet morsels (3 ounces)
- 1 cup granulated sugar
- 2 large eggs
- 1½ teaspoons vanilla extract
- ¾ cup flour
- ¼ teaspoon salt
- Nonstick baking spray
- 1 container (1.75 quart) Dreyer's Loaded Nestlé® Toll House® Chocolate Chip Mint Brownie ice cream
- 1 cup chocolate fudge sauce, warmed
- Whipped cream and cherries for garnish (optional)

- 1.** Preheat oven to 350°. In small microwave-safe bowl, heat butter and chocolate in microwave oven on high 1 minute or until melted, stirring every 30 seconds. Stir well until thoroughly combined. Let cool 10 minutes.
- 2.** In large bowl, with whisk, vigorously mix sugar, eggs and vanilla for 1 minute. Stir in melted chocolate mixture.
- 3.** In small bowl, mix flour and salt. Fold into wet mixture until fully incorporated.
- 4.** Spray an 8 x 8-inch baking dish with baking spray, and pour mixture into prepared pan. Bake 25 minutes and let cool. Cut brownies into 9 equal size squares.
- 5.** Place 1 small scoop of ice cream into 8 serving bowls, and top each with a brownie. Place 1 scoop of ice cream on top of each brownie, and pour 2 tablespoons fudge sauce over the top. Garnish with whipped cream and a cherry, if desired.

Approximate nutritional values per serving:

561 Calories, 20g Fat (10g Saturated), 76mg Cholesterol, 184mg Sodium, 88g Carbohydrates, 3g Fiber, 7g Protein

Bashas'