

Sundae

Printed from practicalmagic.blog

Melt together

in the microwave at high heat for 30 seconds. Remove from the microwave and stir gently until completely melted and smooth. Set aside.

Lightly crush

Add and stir to mix. To assemble, start with a layer of the mixture at the bottom of your bowl(s) or glasses(s) and top with

Pour over the chocolate ganache and add the remaining toppings.

1/2 C Whipping cream
4 oz Chocolate pieces (a mix of milk and dark; ratios to taste)

Graham crackers
Meringue
Crunchie bar
Honey roasted peanuts

Vanilla ice cream (or ice cream of your choice)

Notes:

- Quantities are to taste.
- For a sundae bar, leave the topping separate and let everyone assemble their own.

Ice Cream Sundae Cake

Printed from practicalmagic.blog

Transfer
into a large mixing bowl and allow to stand for about 15
minutes until softened.

1 L Vanilla ice cream

Lightly crush

80 g Graham crackers
25 g Meringue
2 x 41 g Crunchie bars

The goal is to have rubble, not dust.
Add this mixture to the ice cream along with
And mix together until evenly distributed.

1/2 C Honey roasted peanuts

Line a cake tin large enough to hold the ice cream with
plastic wrap and transfer the ice cream mixture into the
tin. Smooth the top of the cake so that it is evenly spread
out. Cover with more plastic wrap and freeze until firm,
at least 4 hours.

Allow to stand at room temperatures for about 5 minutes
before un-molding and transferring to a serving platter.

Grate
over the cake before slicing and serving.

Chocolate

Sundae Bars

Printed from practicalmagic.blog

In a saucepan set over medium low heat, melt together

Remove from heat and stir in

Lightly crush

The goal is to have rubble, not dust.
Add this mixture to the chocolate along with
and mix together until evenly distributed.

Line a 9" square cake tin with foil and transfer the
mixture into the tin. Smooth the top so that it is evenly
spread out. Cover with plastic wrap and refrigerate until
firm, about 4 hours.

Slice into 20 bars.

400 g Chocolate (a mix of milk and dark, to taste)

150 g Unsalted butter, cut into 4 pieces

1/8 t Fine salt

80 g Graham crackers

25 g Meringue

2 x 41 g Crunchie bars

1/2 C Honey roasted peanuts

Sundae Crepes

Printed from practicalmagic.blog

In a large bowl, whisk together

2/3 C All-purpose flour
1/4 t Salt
1/2 t Baking powder
2 T Sugar

In a medium measuring jug, whisk together

2 Eggs
1/2 C Milk
1/4 C Water

until blended.

Pour the egg mixture gradually into the flour mixture, whisking until the batter is smooth and free from any lumps. Refrigerate for half an hour.

Preheat a medium-sized frying pan over medium heat. Lightly grease with

Butter

For each crepe, pour in just enough of the batter into the pan to coat the surface thinly. Cook until light brown on the bottom. The edges should be set. Flip and cook the other side until lightly browned.

Make a chocolate sauce made by microwaving

1/2 C Whipping cream
4 oz Chocolate pieces (a mix of milk and dark; ratios to taste)

on high heat for 30 seconds. Remove from the microwave and stir gently until completely melted and smooth. Set aside.

Top the crepes with

Whipped cream
Honey roasted peanuts
Graham crackers
Meringue
Crunchie bar

And lightly crushed

Finish with the chocolate sauce.

Notes:

- Crepes freezes well.