

Nutty Brownie Sundaes



PREPARATION TIME
10 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
whipped cream



Vanilla extract is available in two forms—pure and imitation. Pure vanilla is made from finely chopped vanilla beans. Imitation vanilla is less expensive and is fine for recipes that don't call for large amounts.

SHOPPING LIST

- unsweetened chocolate
- walnuts • chocolate chips
- vanilla ice cream
- strawberry topping

ON HAND

- egg • butter • sugar
- flour • vanilla extract

INGREDIENTS

- 2 ounces unsweetened chocolate
- 1/4 cup butter or margarine
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1/2 cup all-purpose flour
- 1/3 cup milk chocolate chips or semisweet chocolate chips
- 1/2 gallon vanilla ice cream
- 1 cup strawberry ice-cream topping
- 1/2 cup chopped walnuts or pecans

SERVES 6

COOKIN' Express

- Need a quick way to dish out hard ice cream? Just peel away the carton and cut the ice cream into slices.
- Melt the strawberry ice-cream topping in the microwave on LOW so it can be easily poured over the ice cream.

Make Ahead

Prepare the brownies 1 or 2 days ahead. Cut and store in an airtight container at room temperature.

VARIATION

When you're looking for an ultra-rich sundae, use chocolate ice cream and fudge ice-cream topping.

- 1 Preheat oven to 350°F. Heat unsweetened chocolate and butter in the top of a double boiler until melted. Remove from heat and blend well. Cool slightly.



- 2 Using a wooden spoon, stir sugar, egg and vanilla into chocolate mixture. Add flour; stir just until blended. Stir in chocolate chips.

- 3 Pour batter into a foil-lined 8-inch square baking pan. Bake for 25 minutes or until brownies pull away from sides of pan; cool completely. Lift out foil. Cut brownies into squares.



- 4 Place brownies on dessert plates. Top each with a scoop of ice cream and strawberry topping. Sprinkle nuts over top.