



Chocolate Chip Caramel Ice Cream Sundae



Vegetarian

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READY IN

ready

30 min.

SERVINGS

servings

12

CALORIES

calories

695 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup brown sugar
- ☐ 2 sticks butter softened plus more for greasing
- ☐ 12 servings mrs richardson's butterscotch caramel sauce for drizzling
- ☐ 8 ounces chocolate chunks (more to taste!)
- ☐ 2.3 cups flour for dusting all-purpose plus more
- ☐ 12 servings irish whiskey fudge hot for drizzling
- ☐ 1 teaspoon coffee granules instant ()

- ☐ 12 servings maraschino cherries
- ☐ 1.5 teaspoons salt
- ☐ 2 teaspoons vanilla extract
- ☐ 12 servings whipped cream
- ☐ 12 servings whipped cream
- ☐ 0.5 cup sugar white
- ☐ 2 eggs whole

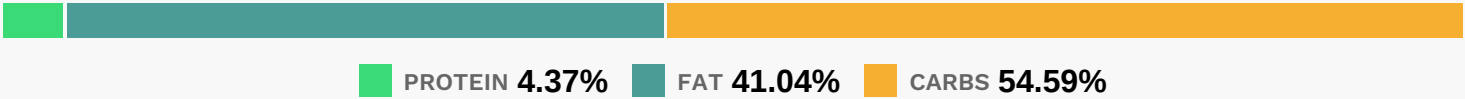
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ baking pan

Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat the oven to 375 degrees F.
- ☐ Mix the butter, brown sugar and white sugar until combined.
- ☐ Add the eggs and vanilla and mix together.
- ☐ In a separate bowl, stir together the flour, salt, baking soda and instant coffee.
- ☐ Add to the wet ingredients in batches, mixing gently after each addition. Gently mix in the chocolate chips or chunks.
- ☐ Thoroughly grease and flour a quarter sheet pan or a 9- by 13-inch baking pan.
- ☐ Spread the cookie dough into the pan, spreading out the surface.
- ☐ Bake for 15 to 18 minutes until done (longer if needed to make sure it's set. (If doubling the recipe then increase the cooking time to 20 to 22 minutes.)
- ☐ To serve, warm the hot fudge and caramel sauces.
- ☐ Place a square of cookie on a plate. Top with a scoop of ice cream, followed by drizzles of both hot fudge and caramel sauces. Finish with whipped cream and a cherry.

Nutrition Facts



Properties

Glycemic Index:30.01, Glycemic Load:28.76, Inflammation Score:-6, Nutrition Score:11.072608750799%

Nutrients (% of daily need)

Calories: 695.02kcal (34.75%), Fat: 32.18g (49.5%), Saturated Fat: 19.49g (121.8%), Carbohydrates: 96.28g (32.09%), Net Carbohydrates: 93.5g (34%), Sugar: 73.17g (81.3%), Cholesterol: 102.65mg (34.22%), Sodium: 711.39mg (30.93%), Alcohol: 0.23g (100%), Alcohol %: 0.14% (100%), Caffeine: 18.95mg (6.32%), Protein: 7.72g (15.43%), Manganese: 0.46mg (22.91%), Selenium: 14.08µg (20.12%), Vitamin B2: 0.33mg (19.43%), Phosphorus: 185.62mg (18.56%), Vitamin A: 878.49IU (17.57%), Copper: 0.31mg (15.56%), Calcium: 152.86mg (15.29%), Vitamin B1: 0.22mg (14.9%), Iron: 2.66mg (14.76%), Magnesium: 54.15mg (13.54%), Folate: 51.41µg (12.85%), Fiber: 2.78g (11.14%), Potassium: 344.38mg (9.84%), Zinc: 1.29mg (8.58%), Vitamin B3: 1.68mg (8.42%), Vitamin B12: 0.48µg (7.98%), Vitamin B5: 0.79mg (7.86%), Vitamin E: 0.9mg (6%), Vitamin B6: 0.07mg (3.6%), Vitamin K: 3.17µg (3.02%), Vitamin D: 0.3µg (2.02%)