

Dessert

Brownie Sundae with Raspberry Sauce

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Servings: 1

Start to Finish Time: 5 minutes

It is essential to slice the brownie in half through the middle lengthwise; otherwise the cake slices will be too thick.

- 1 brownie (3x3 inches), cut in half lengthwise**
- 2 scoops vanilla bean ice cream**
- 2 tablespoons raspberry sauce**
- 2 generous dollops sweetened whipped cream**
- 1 maraschino cherry**

Place half of the brownie in the bottom of a small dessert bowl.

Place a scoop of ice cream on top of the brownie.

Drizzle with one tablespoon of raspberry sauce.

Top with a dollop of whipped cream.

Cover with the remaining brownie half, pressing down slightly.

Top with the remaining ice cream, raspberry sauce and whipped cream.

Top with a cherry.

Per Serving (excluding unknown items): 292 Calories; 1g Fat (1.5% calories from fat); 1g Protein; 74g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 121mg Sodium. Exchanges: 5 Other Carbohydrates.