Hot Fudge Sundae Shake

The Essential Southern Living Cookbook

Servings: 4

Start to Finish Time: 10 minutes

A good hot fudge sundae brings out the child in all of us. This version takes the sundae to a crazy-good level with brownie chunks and caramel topping. Miocrowave the caramel and fudge toppings according to package directions. Pick up brownies from your favorite bakery.

1 pint vanilla bean ice cream
1/2 cup milk
8 tablespoons hot fudge topping, warmed
8 tablespoons caramel topping, warmed
1 can (8.5 ounce) refrigerated instant whipped cream
1/4 cup crumbled brownies, divided
4 maraschino cherries (with stems)

Process the milk and ice cream in a blender until smooth, stopping to scrape down the sides.

Divide half the ice cream mixture among four (eight-ounce) glasses. Top each with one tablespoon of fudge topping, and one tablespoon of caramel topping. Repeat the layers with the remaining ice cream mixture and the fudge and caramel toppings.

Top each with instant whipped cream. Sprinkle each with one tablespoon of crumbled brownies. Top with a cherry.

Serve immediately.

Beverages

Per Serving (excluding unknown items): 262 Calories; 5g Fat (16.9% calories from fat); 4g Protein; 52g Carbohydrate; 1g Dietary Fiber; 5mg Cholesterol; 218mg Sodium. Exchanges: 0 Non-Fat Milk; 0 Fat; 3 1/2 Other Carbohydrates.