

German Chocolate Cake Sundae

Description

It's really good and really does have all the flavor complexity of a German Chocolate Cake.

Ingredients

- 1 cup 2 oz. sweetened coconut
- 3/4 cup 2 oz pecan halves
- 1 cup sugar
- 2 tbsp light corn syrup
- 3/4 cup heavy cream
- 1 tsp vanilla
- 2 pts Coconut Ice cream
- 1 cup coarsely crumbled chocolate wafer cookies

Instructions

Toast coconut and pecans in a 350 degree F oven.

Coconut will take less time than the pecans.

Only toast coconut until edges are brown and the pecans are fragrant. Watch them very carefully. Burnt = Bitter. Let cool.

In a large saucepan, combine sugar with corn syrup and 2 Tablespoons of water, bring to a boil, stirring to dissolve the sugar.

Wash down the sides of of the pan with a wet pastry brush (this will prevent the sides of the pan from burning and the sugar will wash right down).

Cook the syrup over moderately high heat without stirring until a deep amber caramel forms, about 5 minutes.

Remove from the heat and carefully add the cream.

When the bubbles subside, stir to combine.

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Add the vanilla and salt and let cool slightly.

Stir in the toasted pecans and all but 1/4 cup of the toasted coconut.

Scoop the ice cream into 6 glasses and sprinkle with half of the cookie crumbs.

Top with warm caramel sauce and the remaining cookie crumbs and coconut.