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

Summary

Yield: 6
Prep Time: 20 minutes
Category: Desserts
Cuisine: American
Tags: Football

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.

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.