

Toasted Coconut and Caramel Ice Cream Sundaes

Servings: 66

Prep Time: 20min

Cook Time: 15min



Ingredients

- 40 g (40 ml) Butter
- ½ cup (125 ml) Brown Sugar
- ½ cup (125 ml) Condensed Milk
- Vanilla & Caramel Flavoured Ice Cream
- ½ cup (125 ml) Cream
- 1 ¼ cup (310 ml) flaked coconut

Directions

1. Combine butter, sugar and condensed milk in a saucepan and stir over low heat until sugar dissolves.
2. Bring to the boil. Remove from heat. Blend in warmed cream and stir for 2 minutes over low heat.
3. Preheat oven to 180 °C. Spread coconut evenly on a baking sheet and bake until golden brown, stirring every 3 to 4 minutes. Cool.
4. Scoop ice cream into bowls. Spoon some warm caramel sauce over and sprinkle with toasted coconut. Serve immediately and enjoy!