

Mrs Crimble's Knickerbocker Glory

Takes 10 minutes to prepare

Makes 4 x 250ml glasses

You will need:

50g/2oz milk chocolate, broken into small pieces

25g/1oz butter

25g/1oz Golden syrup

4 x Mrs Crimble's Double Choc Brownies, crumbled

1 pot of cherries, drained and halved, reserving the juice

8 tbsp/120ml vanilla ice cream

8 tbsp /120ml whipping cream, whipped

Salt and freshly ground black pepper



1. Slowly melt the chocolate, butter and golden syrup in a small saucepan until you have a smooth, glossy sauce. Keep this warm.
2. Divide the brownies equally between 4 large glasses. Drizzle over 2 tsp of the juice from the cherries and scatter a tablespoon of cherries into each dish, then top with 2 scoops of ice cream.
3. Finally swirl the whipped cream over the ice cream and drizzle with the warm chocolate sauce.
4. Serve immediately

These instructions are given as a guide only.