



## Mrs. Crimble's Knickerbocker Glory



**10 minutes to prepare**  
**Makes 4 x 250ml glasses**

You will need...

### **For the Chocolate Sauce**

50g milk chocolate, broken into small pieces  
25g butter  
25g golden syrup

4 x Mrs Crimble's Chocolate Brownies,  
crumbled 425g (213g Drained) can  
cherries, drained and halved, juice  
reserved

8tbsp vanilla ice cream

8tbsp (200ml) softly whipped cream

First make the chocolate sauce by slowly melting the chocolate, butter and golden syrup together in a small sauce pan until you have a smooth glossy sauce. Keep warm.

Divide the brownies equally between 4 sundae or large wine glasses. Drizzle 2tsp of juice over the brownies in each glass.

Scatter a tablespoon of cherries drained into each dish, then top with 2 scoops of ice cream. Finally swirl the whipped cream over the ice cream and drizzle with the warm chocolate sauce. Serve immediately