

# Snickerdoodle Sundae

Recipe By Rivky Kleiman



Cooking and Prep:  1 h

Serves:  12

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

This sundae was inspired by wonderful childhood memories. Whenever my mother baked a batch of snickerdoodles and packed a bag of them for my snack, friends would line up and offer to trade any cool snack just to get a taste. Years have passed, but the snickerdoodle hasn't lost its allure. The combination of crispy, crunchy cookie topped with coffee ice cream, hot fudge sauce, and a snickerdoodle brittle finale can be summed up in one word... wow.

## Ingredients (15)

### For the Snickerdoodles

- 1/4 cup turbinado sugar (you can substitute regular sugar)
- 2 teaspoons cinnamon
- 1 cup (2 sticks) margarine (use soy-free, if needed)
- 1 and 1/2 cups sugar
- 1 teaspoon **Gefen Vanilla Extract**

- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- 1/4 teaspoon salt
- 3 cups flour
- 1 egg

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### Hot Fudge Sauce with Coffee Liqueur

- 6 ounces (170 grams) **Glicks Chocolate Chips**
  - 1/2 cup (1 stick) margarine (use soy-free, if needed)
  - 1 teaspoon **Gefen Cocoa Powder**
  - 2 tablespoons light corn syrup
  - 2 tablespoons **Walders Scotch and Coffee Liqueur** or other coffee liqueur
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## Start Cooking

### Make the Snickerdoodle Batter

1. Preheat oven to 350°F (180°C).
2. Measure turbinado sugar and cinnamon in a small mixing bowl. Mix well and set aside.
3. Beat margarine on medium for 30 seconds. Add sugar, vanilla, baking soda, cream of tartar, salt, and flour. Beat until combined.

### Bake Two Ways

1. Spread half the batter evenly in a greased 9- x 13-inch (20- x 30-centimeter) baking pan. Sprinkle with half of the cinnamon and sugar mixture. Bake for 25 minutes and allow to cool completely. Slice on the diagonal to get brittle strips.
2. While the brittle is baking, add egg to the remaining batter and mix until combined.
- 3.

Line a baking sheet with Gefen Easy Baking Parchment Paper. Using a medium-sized scoop, form the cookie dough into 12 balls. Roll each ball in the sugar and cinnamon mixture. Lay four inches (10 centimeters) apart on the baking sheet.

4. Raise oven heat to 375°F (190°C). Bake the cookies for 12 minutes on the middle rack. Remove from oven and cool.

### **For the Hot Fudge Sauce**

1. Heat first four ingredients in a small saucepan over low heat. Stir until completely melted.
2. Remove from heat and stir in liqueur.

#### **Note:**

This sauce hardens when poured over ice cream.

### **Assemble**

1. To assemble, place a snickerdoodle cookie in the middle of a dessert plate. Top with a scoop of coffee royale ice cream. Drizzle with one tablespoon hot fudge sauce and top with snickerdoodle brittle.