

Heaven in a Cup Dessert

Recipe By Rivky Kleiman



Cooking and Prep:  35
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Serves:  9

Contains:    

Preference: Parve

By Rivky Kleiman, Family Table by Mishpacha

Difficulty: Medium

Occasion: Rosh Hashanah,
Sukkot

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

Ingredients (17)

Chocolate Brownie and Caramel Sauce

- 6 ounces (170 grams) Dee Best caramel-flavored baking chocolate, divided
- 2/3 cup non-dairy whipping cream (unwhipped)
- 3/4 cup brown sugar
- 1/4 cup Gefen Cocoa Powder

- pinch of salt
- 1/2 cup (1 stick) margarine, divided
- 2 teaspoons Gefen Vanilla Extract
- 2 eggs
- 1/2 cup sugar
- 3/4 cup flour

Caramel Chocolate Ripple Ice Cream

- 1 16-oz. (454-g.) container non-dairy whipping cream
 - 1/2 cup Gefen Confectioners' Sugar
 - 1 teaspoon Gefen Vanilla Extract
 - 1/4 cup any non-dairy milk (I prefer Gefen Coconut Milk)
 - 1 heaping tablespoon chocolate spread
 - 1 heaping tablespoon praline paste (*optional, but delicious*)
 - 1/3 cup chocolate sauce (use half of your reserved chocolate sauce)
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Start Cooking

Make the Brownies

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Place three ounces (85 grams) caramel-flavored baking chocolate, whipping cream, brown sugar, cocoa powder, and salt in a medium-sized saucepan over medium heat. Slowly bring to a boil, stirring occasionally. Lower the heat and continue to stir and cook for five minutes.
3. Remove from heat. Add three additional ounces (85 grams) baking chocolate and three tablespoons margarine. Stir until glossy and smooth. Add vanilla extract.
4. Set aside two-thirds of a cup of the batter for chocolate sauce. (You can keep the chocolate sauce in the refrigerator until shortly before you're ready to serve your dessert. Stand it next to your slow cooker or hot plate to soften. Note: If doing this on Shabbos, make sure not to

put it in a place where it could become *yad soledes bo.*)

5. Add remaining five tablespoons margarine to the remaining batter. Stir until completely melted. Next, stir in eggs and sugar, followed by flour.
6. Grease nine ramekins. Place one-third cup of caramel brownie batter in each ramekin. Place all ramekins on a baking sheet. Bake for 22 minutes.

Note:

These brownies freeze beautifully. The chocolate sauce can be refrigerated for three weeks.

Tip:

Try this recipe with nougat-flavored baking chocolate, too. It will yield fabulous results.

Make the Ice Cream

1. In a large mixing bowl, beat whipping cream until you have soft peaks. Add in confectioners' sugar and vanilla. Beat until you have firm peaks.
2. Add in milk. Mix until incorporated. Add in one tablespoon chocolate spread and one tablespoon praline paste. Give the mixer two short pulses — this will give you a ribbon effect.
3. Transfer the ice cream to a container. Drizzle a quarter of your reserved chocolate sauce across the top of the ice cream. Take a knife and marbleize into the ice cream. Repeat with a second quarter of the chocolate sauce. (Reserve remaining chocolate sauce for next step.) Cover and freeze overnight.
4. To assemble: Place one scoop of ice cream in the middle of each ramekin. Drizzle one teaspoon warm chocolate sauce over each ice cream scoop.

Credits

Photography: Hudi Greenberger.

Food Styling: Renee Muller.