

Ice Cream Brownie



Prep Time

1 Hour

Cooking Time

25 Minutes

Preference

Parev

Ingredients

Brownie:

- 2 eggs
- 1/3 cup oil
- 1 cup sugar
- 1 tsp baking powder
- 1/2 cup cocoa powder
- 2 1/2 cups ground almonds
- 1/3 cup potato flour
- 1/2 cup chocolate chips

Ice cream:

- 4 eggs, separated
- 1/2 cup sugar
- 2 tbsp vanilla sugar or 2 tsp vanilla essence
- 300ml non-dairy whipping cream

Chocolate Sauce:

- 1 cup sugar
- 1 cup water
- 1/2 cup cocoa

Method

For the brownie:

1. Mix all the dry ingredients together, then mix in the wet ingredients.

2. Bake in a 9x13 tin for 25 minutes on 180C

For the ice cream:

3. Beat egg whites. When stiff, slowly add the sugar.

4. In another bowl beat yolks until well blended, then add in vanilla and mix well.

5. In another bowl, whip the cream until stiff

6. Fold the egg whites into the cream

7. Spread evenly over the brownie and freeze for minimum 4 hours.

- Hazelnut to top

For the sauce:

8. Gently heat sugar, water and cocoa over a medium heat to a gentle boil, stirring all the time until well mixed and starting to thicken, this will take about 5 minutes.

9. Allow to cool, then pour over each slice of ice cream and top with hazelnut, prior to serving.