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Classic Brownie Sundae ••

A classic dessert that combines warm, fudgy brownies with creamy vanilla ice cream, topped with hot fudge sauce, whipped cream, and a cherry on top.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 25 mins

Total Time: 40 mins

Recipe Yield: 500 grams

Number of Servings: 4

Serving Size: 125 g

Ingredients

200 g	brownie mix
2 pieces	Eggs
60 ml	vegetable oil
60 ml	water
400 g	vanilla ice cream
100 g	hot fudge sauce

100 g whipped cream

4
pieces Cherry

Directions

Step 1

Oven

Preheat the oven to 350°F (175°C).

Prep Time: 5 mins

Cook Time: 25 mins

Step 2

Mixing

In a mixing bowl, combine the brownie mix, eggs, vegetable oil, and water. Stir until well combined.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Baking

Pour the brownie batter into a greased baking dish and spread it evenly.

Prep Time: 2 mins

Cook Time: 25 mins

Step 4

Oven

Bake in the preheated oven for 25 minutes or until a toothpick inserted into the center comes out with a few moist crumbs.

Prep Time: 0 mins

Cook Time: 25 mins

Step 5

Cooling

Remove the brownies from the oven and let them cool for a few minutes.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Cut

Cut the brownies into squares and place each square in a serving bowl.

Prep Time: 2 mins

Cook Time: 0 mins

Step 7

Serving

Scoop a generous amount of vanilla ice cream onto each brownie square.

Prep Time: 2 mins

Cook Time: 0 mins

Step 8

Serving

Drizzle hot fudge sauce over the ice cream.

Prep Time: 1 mins

Cook Time: 0 mins

Step 9

Serving

Top with whipped cream and a cherry.

Prep Time: 1 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 400 kcal

Fat: 15 g

Protein: 6 g

Carbohydrates: 60 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	6 g	35.29%	35.29%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	60 g	109.09%	120%
Fibers	2 g	5.26%	8%
Sugars	40 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Monounsaturated Fat	6 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	15 g	53.57%	60%
Cholesterol	50 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	6 mcg	250%	250%
Vitamin E	4 mg	26.67%	26.67%
Vitamin D	2 mcg	13.33%	13.33%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	250 mg	10.87%	10.87%
Calcium	10 mg	1%	1%
Iron	15 mg	187.5%	83.33%
Potassium	200 mg	5.88%	7.69%
Zinc	2 mg	18.18%	25%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Selenium	2 mcg	3.64%	3.64%

Recipe Attributes

Events

Christmas Easter Thanksgiving Birthday Wedding Halloween
Valentine's Day Mother's Day Father's Day New Year Anniversary
Baby Shower Bridal Shower Graduation Back to School Barbecue Picnic
Game Day

Cuisines

Italian Chinese

Meal Type

Dinner Snack

Course

Desserts

Difficulty Level

Easy

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