



Mini Coffee Ice Cream Sundaes

Makes **4** Servings Prep Time: **25** minute(s)

Instructions

Arrange 2 (1/4-cup) scoops Breyers® All Natural Coffee Ice Cream in 4 demitasse or small coffee cups. Drizzle with Salted Caramel Sauce, then top with Almond Whipped Cream. Pour 1 ounce espresso into each cup, then garnish with cookies and coffee beans.

*For Salted Caramel Sauce, bring 3/4 cup sugar and 1/4 cup water to a boil over high heat in heavy-duty saucepan until caramel-colored. Remove from heat, then slowly stir in 1/2 cup whipping or heavy cream. Let cool, then stir in 1/4 tsp. Kosher salt. Let stand at room temperature until ready to serve.

**For Almond Whipped Cream, whip 1/2 cup whipping or heavy cream, 1 tsp. sugar and 2 drops almond extract in mixing bowl with electric mixer until soft peaks form. Chill until ready to serve.

Ingredients

2 cups Breyers® All Natural Coffee Ice Cream

Salted Caramel Sauce*

Almond Whipped Cream**

4 ounces espresso coffee

4 Amaretti cookies

Chocolate covered coffee beans