

Betty's BIG Chocolate Chip Sundae Cookie Recipe



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In this video, Betty demonstrates how to use her leftover cookie dough from her Original Nestle Toll House Chocolate Chip Cookies to make a BIG Chocolate Chip Sundae Cookie. It is a large cookie, topped with vanilla bean ice cream, hot fudge sauce, whipped topping, pecans, and a maraschino cherry! It will definitely fill your sweet tooth!

Ingredients:

leftover chocolate chip cookie dough (Please see Betty's Original Nestle Toll House Chocolate Chip Cookies for the recipe and instructions.)

cooking oil spray

3 scoops vanilla bean ice cream (You may use vanilla, instead of vanilla bean flavor, if you prefer.)

hot fudge sauce from a jar, to taste

whipped topping, to taste (I used Reddi Wip.)

chopped pecans, to taste

1 stemmed maraschino cherry

Spray a small round Pyrex baking dish with cooking oil spray. Take a fairly large amount of cookie dough and place it in the baking dish, spreading it evenly over the bottom, about 1/2-inch thick. (You may make a 1/2-inch thick circle about 6 inches across and place it on a baking pan that has been sprayed with cooking oil spray, if you prefer.) Bake at 350 degrees for about 15 minutes, or until done all the way through. Be careful not to burn the edges. Remove from the oven when done, and let it cool for about 2 minutes in the dish or pan. Place your big cookie on a serving dish that is large enough for the cookie, plus some other ingredients. When the cookie is still slightly warm, you may assemble your sundae. To make the sundae cookie, place three scoops of vanilla bean ice cream in a triangle on the top of the warm cookie. Now, heat your hot fudge sauce in the microwave, checking it every 15 seconds or so. (Remember to remove the lid before placing the jar in the microwave.) When the hot fudge sauce is liquified, pour your desired amount over the top of the ice cream scoops. It will slide a bit, because it will melt the ice cream somewhat and make it slippery. Now, squirt your desired amount of Reddi Wip on top, and sprinkle your desired amount of pecans over the Reddi Wip. Place 1 stemmed maraschino cherry at the very top and serve while the ice cream is cold and the hot fudge sauce is hot! This is super easy to make, and it looks like a dessert from a restaurant! (This is not a low fat or low sugar or low calorie food--just a requested treat!) Enjoy!!!