

# Betty's Praline Tart Sundae Recipe



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In this video, Betty demonstrates how to make a scrumptious Praline Tart Sundae. This is similar to the dessert I ordered at Beaumont Inn when Rick and I celebrated our 40th wedding anniversary recently. It is made with my own praline sauce. I made this dessert by placing a scoop of vanilla ice cream in a cooled, baked tart shell, and then I drizzled praline sauce over the top. It's beautiful, and it tastes wonderful! I hope you like it!

Ingredients:

tart shells, baked and cooled (as many as you choose to make)

vanilla ice cream (enough to put a medium scoop in each tart shell)

1 1/2 cup chopped pecans

1/4 cup butter or margarine (I think I used 2 tablespoons of butter in my demonstration, but the recipe should have 1/4 cup butter or margarine. The 2 tablespoons actually worked out fine!)

1 1/4 cup firmly packed light brown sugar

3/4 cup light corn syrup

3 tablespoons flour (all-purpose or self-rising)

5 oz. can evaporated milk

Spread pecans on a baking sheet, and bake at 300 degrees for about 12 to 15 minutes. Do not allow to blacken! Set aside. Melt 1/4 cup butter or margarine in a medium saucepan, stirring well. Bring to a boil, reduce heat, and simmer, stirring constantly for 5 minutes. Remove from heat and let cool to lukewarm. Gradually stir in 5 oz. evaporated milk and baked pecans. (The stirring will be difficult at the beginning, but then becomes very easy when most of the evaporated milk is incorporated.) Assemble your Praline Tart Sundae while praline sauce is still warm by placing a baked, cooled tart shell in a sherbet glass or ice cream bowl. (Remove the tin from the outside of the baked tart shell.) Put a medium-sized scoop of vanilla ice cream inside the tart shell. Spoon desired amount of praline sauce over the top. Serve immediately. YUM!