

Betty's Version of The Nonesuch Kiss from The Glitz restaurant



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In this video, Betty demonstrates how to make her version of the gorgeous and delicious None-such Kiss. This is the dessert I ordered at The Glitz restaurant at Irish Acres last week. It is a crunchy meringue shell, topped by ice cream, whipped topping and maraschino cherry, sitting in a pool of hot fudge sauce and sliced almonds. Yum!

Ingredients:

- 6 meringue shells (Please see Bettys Mystical Meringue Shells for the recipe for making these.)
- 1 small bottle hot fudge sauce (I heated mine in the microwave.)
- 1 package slice almonds
- 6 scoops mocha ice cream (I used chocolate ice cream, due to flavor preference.)
- 8 oz. frozen whipped topping, thawed
- 6 stemmed maraschino cherries

Place each meringue shell on a nice dessert plate. Pour hot fudge sauce around the outside of the meringue shell. Sprinkle sliced almonds on and around the hot fudge sauce. Place a scoop of mocha ice cream in the indented center of each meringue shell. Top each with a dollop of frozen whipped topping (thawed) and a stemmed maraschino cherry. Magnificent!--and a taste to die for! Enjoy!!! Thanks to The Glitz restaurant for the idea for the recipe! --Betty