

Selection Sundae



This sundae has everything but the kitchen sink

Makes 4 Servings

1/2c macadamia nuts

1/4c shredded coconut, toasted

1/2c dried cherries

1/4c Grand Marnier

1c hot fudge sauce

1 pint Graeter's black cherry ice cream

Soak cherries in Grand Marnier for 15 minutes. Place cherries, Grand Marnier, macadamia nuts and hot fudge in saucepan. Heat gently until warmed through.

Scoop ice cream into 4 sundae dishes and spoon sauce over it.

Garnish sundaes with toasted coconut and additional macadamia nuts, if desired.

Prepare Ahead Tip

Sauce can combined, cooked, cooled and reheated. Keep covered in refrigerator for up to 7 days.