

Apple Spice Campfire Sundae

BY CHEF ANICERIS CANCEL

INGREDIENTS

- Toast-Yay!™ Cookie Ice cream (Makes 1 Quart)
- 2 cups (16 oz.) heavy cream, chilled
- 1 cup (11 oz.) sweetened condensed milk (chilled)
- $\frac{1}{4}$ cup (2 oz.) whole milk
- $\frac{1}{4}$ -cup light corn syrup
- 2 tbsp. sugar
- 1 tbsp. vanilla extract
- $\frac{1}{4}$ tsp salt
- 1 tsp tapioca starch
- 8 Toast-Yay cookies (1 cup), crushed

APPLE SPICE CHIFFON CAKE

- 3 large eggs, separated when cold
- $\frac{1}{2}$ tsp cream of tartar
- $\frac{3}{4}$ cups sugar
- $\frac{1}{2}$ cup, 1tbsp, 1tsp plain cake flour
- 1 tsp baking powder
- $\frac{1}{4}$ tsp salt
- $\frac{1}{4}$ tsp ground cinnamon
- $\frac{1}{4}$ tsp ground allspice
- 1/8 tsp cardamom
- 1/8 tsp ginger
- $\frac{1}{4}$ cup, 2 tsp brewed apple cinnamon tea
- $\frac{1}{4}$ -cup vegetable oil
- 1 tsp, $\frac{1}{2}$ tsp vanilla extract

SWISS MERINGUE

- 6 large egg whites
- 2/3 cup light corn syrup
- $\frac{1}{4}$ -cup water
- Pinch of salt
- 1 1/2 cup (10.6 oz.) Sugar
- 2 tsp vanilla extract



TOPPINGS

- 2 cups caramel sauce
- 2 cups candied walnuts, small pieces
- 1-cup apple compote, small dice

DECORATIONS

- 12 Chocolate Girl Scout Trefoils
- 3 Cinnamon Sticks

INSTRUCTIONS

1. Begin preparing the ice cream mix, whisk together all the ingredients together in a freezer safe container and place in the freezer to chill for 20 minutes
2. For the chiffon cake, adjust oven rack to lower-middle position and heat oven to 350°F. Prepare half sheet pan with vegetable oil spray and parchment paper. Spray the cooling racks too. With an electric or stand mixer fitted with a whisk attachment, whip egg whites and cream of tartar on medium-high speed until soft peaks form, about 2 minutes. With the mixer running, slowly add 2 Tbsp. sugar, and whip until just stiff and glossy, about 1 minute, set aside.

INSTRUCTIONS CONTINUED

3. Combine Flour, remaining sugar, baking powder, salt, cinnamon, cardamom, ginger and allspice in a large bowl. Whisk cooled brewed tea, oil, egg yolks, and vanilla in medium bowl until smooth. Fold in one-third whipped egg whites into batter and then gently fold in the remaining whites until well combined. Scrape mixture into a rimmed half sheet pan, spread evenly with spatula into each corner. Bake until toothpick inserted into center comes out clean and the cracks in cake appear dry, 12 to 15 minutes. Cool in the pan for 5 minutes then turn into a cooling rack for another 15 minutes to room temperature. Cut 1/2" rectangle blocks. Create 12 pieces. If your sundae up is smaller, you can crumble the cake for a better fit.
4. Make the Toast-Yay!™ Cookie Ice Cream, prepare Ice Cream Maker to factory instructions. Add the chilled ice cream mix to the ice cream maker. Start to churn. When it starts to become more solid, add half of the crushed Toast-Yay cookies slowly. Let it continue to churn for another minute then add the second half of the crushed cookies. The ice cream will then churn for another 25 to 30 minutes until smooth and frozen.
5. For the Swiss Meringue, while the ice cream is churning, place 6 small Sundae Glasses in the freezer and prepare a pastry bag with a large star tip, 8A or 1A. Combine sugar, corn syrup, egg whites, water, and salt in a stainless steel bowl place it over a saucepan filled with 1-inch simmering water, making sure the water does not touch bottom of bowl. Whisking gently but constantly, heat until sugar dissolves and mixture registers 160°F, 5 to 8 minutes.
6. Transfer meringue mix into a bowl in stand mixer fitted with whisk attachment. Beat mixture on medium speed until bowl is only slightly warm to the touch, about 5 minutes. Then increase the speed at High for 5 more minutes. Add vanilla and beat for about 1 minute until the vanilla is totally combined. Transfer the meringue to the prepared pastry bag, set aside. When Ice cream is complete, it is time to assemble.
7. For the Sundae Assembly, take out the 6 small sundae glasses from the freezer and place on top of dessert plates. First, add a small spoonful of the apple compote, then add a spoonful of caramel sauce, sprinkle the candied walnuts. Next up is the apple spice cake at angle (Think Girl Scout sash), then two scoops of the Toast-Yay!™ Cookie ice cream. Drizzle the caramel sauce over the scoops then top with a little bit of the apple compote and candied walnuts*. Make a campfire shape with the meringue by gently squeezing from the top of the pastry bag and letting the meringue fall into the sides. Torch to a nice golden Toast-Yay! Color. Place the chocolate trefoils on the side of the campfire. Place cinnamon sticks as if they are fire wood on the dessert plate or tray. Serve immediately.

*TIP: If you have taller sundae glasses, you can repeat the pattern starting with the apple spice cake, then ice cream, the yummy toppings on top. Then finish it off with the torched campfire meringue.