

- 1 pint vanilla ice cream
- 2 cups Whipped Cream (below)
- 1/4 cup nuts (almonds, peanuts, pecans, and/or walnuts), toasted and chopped
- 4 maraschino cherries (optional)

1. TO MAKE THE SAUCE: Whisk the cocoa and 2 tablespoons hot tap water together in a heavy-bottomed medium saucepan until the cocoa dissolves. Whisk in the cream, corn syrup, sugar, and salt. Bring to a boil and then reduce the heat to medium-low, whisking constantly to keep the sauce from boiling over, until the sugar is dissolved, about 2 minutes.

2. Remove the pan from the heat and add the chocolate morsels, butter, and vanilla. Let sit for 2 minutes and then stir to combine. (The sauce may be refrigerated in an airtight container for several weeks. It will thicken slightly as it cools. Reheat the sauce gently in a microwave or double boiler.)

3. TO ASSEMBLE THE SUNDAES: Scoop the ice cream into individual bowls or parfait glasses (about 1/2 cup per serving). Top each portion with about 1/4 cup hot fudge sauce and 1/2 cup whipped cream. To finish, sprinkle with toasted nuts and, if using, place a cherry on top.

## Whipped Cream

MAKES ABOUT 2 CUPS

TIME: 5 MINUTES

*For maximum volume and best flavor, use pasteurized rather than ultrapasteurized heavy cream. It contains fewer stabilizers and is exposed to less heat during processing. In taste tests, we found that pasteurized cream (often organic creams are processed this way) also tastes better than ultrapasteurized cream. When you think the cream is almost properly whipped, you may want to switch from an electric mixer to a whisk for greater control. Cream can go from properly whipped to overwhipped in a matter of seconds. If the cream becomes granular and*

*looks curdled, you've beaten it too long and must start over with a new batch of cream.*

- 1 cup heavy cream, preferably pasteurized, chilled
- 1 tablespoon sugar
- 1/2 teaspoon vanilla extract

1. Chill a deep bowl and the beaters of an electric mixer by filling the bowl with ice water, dropping the beaters in, and letting the bowl stand on the counter for several minutes. When the bowl and beaters are well chilled, dump out the ice water and dry thoroughly.

2. Add the cream, sugar, and vanilla to the chilled bowl. Beat at low speed until small bubbles form, about 30 seconds. Increase the speed to medium and continue beating until the beaters leave a trail, about 30 seconds. Increase the speed to high and continue beating until the cream is smooth, thick, and nearly doubled in volume, about 20 seconds for soft peaks or about 30 seconds for stiff peaks (see the illustrations on page 430), as desired. If necessary, finish beating with a whisk to adjust consistency. Serve immediately or spoon into a fine sieve set over a measuring cup, cover with plastic wrap, and refrigerate for up to 8 hours.

## BUTTERSCOTCH SUNDAES

CARAMEL SAUCE IS TO GOLD AS butterscotch is to gold-plated. Although not as luxurious as the real thing, butterscotch is a pretty good impostor. When making a caramel sauce, you have to caramelize sugar, raise its temperature above 350 degrees, add cream, and cool it down. The whole process can take almost 30 minutes. Making oh-so-sweet butterscotch sauce takes just a few minutes, and there's no need to heat the