

“Junk Food Santa” Dessert

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Layered Sunday Brownie Bar

Ingredients

- Base layer (brownie and, or cookie crumble):
 - 1 batch vegan brownies (store-bought or homemade) or crushed vegan sandwich cookies
 - Creamy layer:
 - 1 pint vegan ice cream (favorite flavor, vanilla, chocolate, or cookie dough)
 - Candy crunch mix-ins:
 - Vegan chocolate chips
 - Crushed pretzels
 - Vegan peanut butter cups (Justin’s dark chocolate, Unreal, or homemade)
 - Vegan gummy bears or sour candies (Wholesome brand works great)
 - Sauce drizzle:
 - Melted vegan chocolate
 - Peanut butter or almond butter drizzle
 - Caramel sauce (made with coconut cream + coconut sugar)
 - Toppings:
 - Whipped coconut cream
 - Crushed potato chips (yes, for salty-sweet fun!)
 - Rainbow sprinkles (vegan-friendly)
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Directions

1. Build the base:

Press brownie chunks or cookie crumbles into the bottom of a bowl, pan, or jar.
2. Add ice cream:

Scoop vegan ice cream over the base.
3. Mix in the junk food fun:

Sprinkle in vegan candies, pretzels, chips, and gummies for a wild mix.

4. Drizzle:

Pour melted chocolate, caramel, and nut butter across the top.

5. Top it off:

Add whipped coconut cream, sprinkles, and an extra layer of crushed salty snacks.

6. Serve immediately:

Enjoy with spoons straight out of the dish or scoop into individual bowls.

Variation ideas:

- Make it into bars by layering brownies, ice cream, and toppings in a baking dish, then freezing and slicing.
- Make Junk Food Vegan Milkshakes by blending ice cream, plant milk, and crushed vegan cookies, then topping with whipped cream + sprinkles.
- Make it a party platter with bowls of toppings so everyone can build their own chaos bowl.