

A top-down photograph of a cup of Muddy Sundae, two Florentines, and heart-shaped sprinkles on a dark surface. The cup is yellow with a white interior and is filled with a thick, brown, frothy beverage. Two square Florentines are placed below the cup, and three heart-shaped sprinkles are scattered to the right. A silver fork is positioned vertically in the lower center of the frame. The background is a dark, textured surface.

Muddy Sundae Florentine Recipe

This recipe makes six big Florentines and one tall Muddy Sundae

Ingredients

1 1/2 cups mixed fruit & nuts
1/4 cup unsalted butter
1/2 cup light brown sugar
1/3 cup plain flour
3 tbsp golden syrup
1 cup chocolate
1 tub mud cream
1 mudcake
Handful of sprinkles

Method

Pre-heat your oven to 180 ° C
Chop up your mixed fruit & nuts.
Melt butter, brown sugar and syrup in a pan .
Add flour.
Add chopped fruit and nuts and mix well.
Place spoonfuls of the mixture on a baking tray.
Put in the oven for 8-10 mins or until golden brown
Allow to cool once out of the oven (ideally on a cooling rack).

Melt chocolate in the microwave, paint onto the flat side of the Florentines and leave to cool until chocolate has hardened.

Make the **Muddy Sundae** by layering ice cream, mudcake, melted chocolate and sprinkles in a tall glass. Place Florentine on top and eat with a long spoon.

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