

Cappuccino Sundaes

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Ingredients:

½ cup of strong brewed coffee.

½ cup of whipping cream.

¼ cup of firmly packed golden brown sugar and 2 tablespoons of firmly packed golden brown sugar.

¼ teaspoon of ground cinnamon.

8 ½ oz of semisweet chocolate, chopped.

3 pints of coffee frozen yogurt or ice cream.

¾ cup of chopped Almond Roca or Heath Bar.

Directions:

In a heavy small saucepan, combine the coffee, whipping cream, sugar and cinnamon.

Bring to simmer, stirring until the sugar has dissolved.

Remove from heat, then add the chopped chocolate and stir until melted and smooth.

Cover and refrigerate until chilled (can be made up to one day in advance).

Rewarm over low heat, stirring constantly.

Scoop frozen yogurt into bowls.

Top with sauce.

Sprinkle with chopped candy bar.