

Luscious Ice Cream Sundae Day

National Sundae Day celebrates this delicious ice cream treat on November 11th. There are unlimited ways to make a sundae. Choose your favorite flavor combinations and share a sundae with family or friends to celebrate.

A standard ice cream sundae is usually made with ice cream topped with syrup or sauce. In addition, fruit, whipped cream, sprinkles, or nuts are also common toppings. The great thing about sundaes is they can be made as simple or as elaborate as a person would like. A classic sundae combo is vanilla ice cream and hot fudge. However, you can also devise your own sundae sensations. Mix and match ice cream flavors. Make fresh fruit sauces like blueberry or strawberry. Sprinkle on bits of topping for a surprising crunch.

You can visit a fun local ice cream shop or whip one up at home. It's a treat either way.

An ice cream sundae is a creamy and cold dessert that is perfect after a meal or a delicious treat on its own. A customizable build-your-own sundae station makes it fun for everyone! Sundae stations should include varieties of ice cream flavors, crunchy or sweet toppings, and can be personalized for individual tastes.

The best part about a sundae station is that, with so many options, everyone can join in on the ice-cream excitement! Some favorite elements include:

Ice Cream

Classic ice cream flavors include chocolate, strawberry, and vanilla. You might like to include a few "fun" flavors: birthday cake, butter pecan, cookie dough, mint chocolate chip, peanut butter fudge, rocky road, or even salted caramel!

When setting up a sundae station, keep ice cream frozen by placing the ice cream containers in deep baking dishes, or bowls filled with ice. It is a good idea to use separate ice cream scoops for each flavor to preserve taste and also protect those who may have food allergies. Alternatively, scoop and freeze individual servings of ice cream in cupcake liners. It will create a beautiful display, help with portion control, and you'll get to spend time with the guests rather than the ice cream scoop.

Toppings

Crunchy toppings are a must! Choosing sundae toppings with a variety of textures adds contrast, which is an element of great food. Consider these topping ideas:

- **Candy Pieces:** Coarsely chop any candy bars for toppings or purchase bite-sized candy to put on your sundae bar. Look for small or mini candy versions, especially if you are putting together an ice cream sundae station for kids.
- **Mini or Crumbled Cookies:** Crumble any cookies for a sweet, crunchy topping with your sundae.
- **Mini pretzels** plain or yogurt covered pretzels
- **Cereal:** Pick your favorite cereal or granola
- **Mini marshmallows** or mini dehydrated marshmallows
- **Chopped Nuts:** Nuts can be purchased pre-chopped and salted or seasoned, but feel free to toast, and chop your favorite nuts for sundae toppers. Almonds, cashews, and walnuts are great choices, along with peanuts which may be the most cost-effective choice. Some people like to use candied nuts on their sundaes for even more sweetness.
- **Coconut flakes**
- **Baking Chips:** Chocolate chips are a classic choice, but today there are also many other flavors available such as butterscotch, mint, cherry chips, and even toffee and caramel bits.
- **Fresh Fruit:** diced or pureed
- **Dried fruit bits** or chocolate covered fruit pieces
- **Bite-size brownies**
- **Caramel popcorn**

Sauces

Drizzling sauces like hot fudge, caramel, marshmallow, peanut butter, and fruit are all delicious choices for ice cream sundaes. Sauces can be store bought or homemade. Homemade sauces will taste better than anything you can buy.

To serve smooth sauces such as chocolate sauce on your sundae bar, use plastic squeeze bottles for less mess. Chunkier fruit sauces are best served in a bowl with a ladle or dish with a pour spout. Consider also offering hot sauces that can be served in a mini warming pot. The only caveat is it will need to be plugged in.

Finishing Touches

Don't forget the whipped cream, colorful sprinkles, and a bowl of maraschino cherries to complete personalized sundae creations. Whipped cream can come from a can or easily be made homemade and served with a spoon for your guests to top their sundae masterpiece. Add any other fancy extras that your ice-cream-loving hearts desire!

Containers

Of course, you need something in which to serve the ice cream sundaes. Think about whether you want to wash containers or if you want to opt for paper ice cream sundae cups that you can toss to minimize time spent cleaning up. Edible serving dishes such as waffle cones are also an option. To dress up cones or waffle cups, dip the edges in melted chocolate, and top with sprinkles. Also, don't forget plenty of spoons and ice cream scoops!

Now you have the scoop on ice cream sundae bar. Ice cream sundae stations are a great addition for any get-together.

(Sources: houseofnasheats.com; www.pinterest.com; swirlsofflavor.com; theviewfromgreatisland.com/how-to-make-sprinkled-ice-cream-cones)