

# Fried Ice Cream

Serves 4 | Prep. time 4 to 6 minutes | Cooking time 5 minutes

## **Ingredients**

4 large scoops vanilla ice cream  
4 cups cornflakes, crushed  
2 eggs, beaten  
½ teaspoon cinnamon  
Oil for cooking

## Tortilla Bowls

4 flour tortillas  
2 tablespoons butter  
2 tablespoons sugar  
1 teaspoon cinnamon

## Topping

1 cup whipped cream  
3 tablespoons dulce de leche or chocolate syrup (optional)

## **Directions**

### Ice Cream Balls

1. Scoop the ice cream and shape it into round balls.
2. Carefully place the ice cream balls on a baking sheet and freeze until firm.
3. Combine the crushed cornflakes and cinnamon on a shallow plate.
4. Beat the eggs in a small bowl.
5. Take the ice cream balls out of the freezer and immediately roll them in the cornflake and cinnamon mixture.
6. Dip the balls into the beaten egg and then into the cornflake mixture for a second coating.
7. Place the coated ice cream balls back on the baking sheet and freeze overnight.
8. In a deep fryer, heat oil to 375°F.
9. Fry one scoop at a time for 8–10 seconds.

### Tortilla Bowls

1. Mix the sugar and cinnamon in a bowl and set aside.
2. Preheat the oven to 400°F and grease a muffin tin with some butter.
3. Microwave the tortillas for about 20–30 seconds.

4. Lay each tortilla on a plate and brush with melted butter.
5. Sprinkle the cinnamon sugar mixture on both sides of the tortillas.
6. Place the tortillas in the prepared muffin tin.
7. Poke the bottom with a fork and bake for about 15 minutes or until light brown.
8. Transfer the balls to the tortilla cups.
9. Top with whipped cream and drizzle with dulce de leche (or chocolate syrup).