



Fried Ice Cream

- Vanilla Ice cream
- 2 Cups Corn Flakes
- 4 TBSP Cinnamon Sugar
- Caramel Sauce (I used Smuckers)
- Oil for frying

Scoop Ice Cream into baseball, or softball sized balls. Wrap in wax paper and freeze for at least 30-45 minutes until refrozen.

While ice cream is freezing crush 2 cups of Corn Flakes with 4 TBSP Cinnamon Sugar. Place in a medium sized container.

Remove ice cream balls from freezer, unwrap and roll in the Cinnamon Sugar Corn Flakes. Make sure to coat the entire ball, pressing the crumbs into the ice cream. Move quickly because the ice cream will melt.

Wrap in a clean piece of wax paper and return to the freezer. Allow ice cream to freeze for at least 1 hour, but can be left to freeze longer. This is a perfect dessert to prepare ahead!

15 minutes before serving heat oil to 375- 400 degrees F. Once oil is hot remove the ice cream ball from the freezer. Be prepared with a scoop.

Drop ice cream into hot oil. Roll around to make sure all sides get heating. The frying only takes 20-30 seconds. Any longer and the ice cream will start to melt. Remove quickly.

Place in serving dish, and top with caramel sauce. Serve immediately!