
Fried Ice Cream

From the Manassas Gourmet Club Dinner
"South of the Border"
8 Servings

Quantity	Ingredients	Preparation Notes
1/2 gal	French Vanilla Ice Cream	Place 8 scoops of ice cream on a baking sheet
4 - 5 C	Corn Flakes, coarsely crushed	Freeze ice cream balls at least 1 hour or until firm
1 Tbsp + 1 tsp	Ground Cinnamon	Combine corn flakes and cinnamon in a shallow dish
	Vegetable Oil	Roll each ice cream ball in corn flake mixture
	Honey	Place coated balls on baking sheet
	Sweetened Whipped Cream	Cover and freeze several hours or until very firm
	Cinnamon Sugar Tortillas	Fry ice cream balls in deep hot oil 375 degrees or until golden brown
		Drain on paper towels and serve immediately with honey, sweetened whipped cream and Cinnamon- Sugar Tortillas .