



Fried Ice Cream

- 1 pint of top quality vanilla ice cream
- 3 eggs, beaten
- 1 teaspoon vanilla
- 3 cups crushed honey-nut corn flakes
- 1 cup crushed vanilla wafers
- 1 tsp. cinnamon

Vegetable oil for deep frying

Whipped cream, chocolate syrup, maraschino cherries (optional)

Slice ice cream into 1 1/2"-inch slices. Place the slices side by side, but not touching, on a freezer-safe plate, and freeze until firm, at least one hour.

In a small bowl beat the egg and vanilla together. In a wide, flat bowl mix together the vanilla wafers, corn flakes and cinnamon.

Remove the ice cream slices from the freezer. Dip each slice in the egg mixture and then in the cereal

mixture. Return ice cream to freezer.

After one hour remove the coated slices from the freezer and repeat the dipping and coating process for the second time making sure ice cream is evenly covered with crumbs. If you wish you may dip and re-cover in cereal mix a third time, but usually twice is enough. Return ice cream slices to freezer and leave 3-4 hours, or ideally, overnight until frozen solid.

In a deep fryer or large Dutch oven (oil must be at least 3-inches deep), heat the oil to 375° degrees F. Fry the ice cream slices 1-2 at a time for 15-20 seconds or till crumbs are golden brown. Do not try to do all four ice cream slices at once. Drain on paper towels and serve immediately. Garnish with whipped cream, chocolate syrup, rainbow colored sprinkles and maraschino cherry as desired.

Serves 4

