

Fried Ice Cream

Serves: 12

Ingredients:

- 3 cups corn flakes
- 2 tbsp. salted butter
- 1 ½ tsp. cinnamon
- 2 tbsp. brown sugar
- 2 quarts vanilla ice cream
- 2 tbsp. honey

Instructions:

- Set out your containers of ice cream to soften at room temperature. Have a 9x13 pan ready.
- Crush your corn flakes. Place three cups at a time in a gallon freezer bag, seal the bag, and then use a rolling pin to crush them.
- Melt your butter in a large skillet on the stove over medium-high heat. Add your crushed corn flakes and stir to combine. Stir constantly for about three minutes, until the cereal is toasted and fragrant.
- Turn off the heat. Stir your brown sugar and cinnamon into the corn flakes until combined. Transfer the mixture to a sheet pan to cool off.
- Transfer your ice cream to a large mixing bowl. Stir it with a wooden spoon until the ice cream is soft and smooth.
- When the corn flakes are cooled off, place a layer of them in your 9x13, using just enough cereal to cover the bottom of the pan.
- Carefully transfer the ice cream onto the bottom crust. It helps to scatter dollops of ice cream all around the pan, then use a metal spatula to gently spread the ice cream in an even layer.
- Sprinkle the rest of your crushed corn flakes onto the ice cream in an even layer. Gently pat the topping down with your hand. Drizzle on a couple tablespoons of honey. Cover the pan with foil and freeze it for at least five hours.
- To serve, cut the fried ice cream into squares. Top the squares with additional honey and whipped cream. Store leftovers in the freezer.