FRITOS® Fried Ice Cream

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	0 min	10 min	2-3

Ingredients

- 3 cups Fritos® Original Corn Chips
- 2 cups caramel ice cream
- 1/4 cup granulated sugar
- 2 tbsp brown sugar
- 2 tbsp butter, melted
- 1/2 tsp ground cinnamon
- 1/2 cup caramel sauce, for serving

How to make it

1. Let ice cream stand in the refrigerator for about 10 minutes or until slightly softened.
2. Using 1/3 cup measure, scoop ice cream into six balls. Freeze on small parchment paper–lined baking sheet for 2 to 3 hours or until firm.
3. In a food processor, pulse FRITOS® Original Corn Chips until finely ground. Add sugar, brown sugar, melted butter and cinnamon; pulse until combined. Transfer to a shallow bowl.
4. Roll frozen ice cream balls in corn chip mixture until well coated. Freeze for 30 to 60 minutes or until set and frozen or until ready to serve. Serve with a drizzle of caramel sauce.

Made with

Fritos® Original Corn Chips