

FRITOS® Fried Ice Cream

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.



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

Made with



Fritos® Original Corn Chips