



"Fried" Ice Cream

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Serving size: 6 serving(s) | **Prep time:** 10 mins | **Cook time:** 1 hour 5 mins

Ingredients

1 (1 1/2 quart) container dulce de leche ice cream
6 tbsp. unsalted butter
4 c. cinnamon toasted rice cereal squares (such as Chex), crushed
3 tbsp. granulated sugar
Sweetened whipped cream
Chocolate syrup
Maraschino cherries

Directions

1. Cut 6 large sheets of plastic wrap.
2. Scoop the ice cream onto each sheet to form 6 (2 1/2-inch) mounds, 1 1/3 cups each. Wrap each round in a sheet of plastic wrap, pressing to form a round shape with a flat bottom (if the ice cream starts to soften too quickly, place the rounds in the freezer as you scoop). Place the wrapped ice cream on a sheet tray. Freeze until firm, at least 1 hour.
3. In a medium skillet, melt the butter over medium heat. Add the crushed cereal and toast until deeply golden and fragrant. Remove to a shallow bowl and toss with the sugar. Allow to cool completely.
4. Remove the ice cream from the freezer and remove the plastic wrap. Roll the balls in the cereal until well coated, pressing gently to adhere.

5. To serve: Serve immediately with whipped cream, chocolate syrup, and cherries, if you like.

Notes

Susan's Notes:

1. I didn't think the dulcet de me be ice cream was very good, so I used vanilla the second time I made this.
2. I used Cinnamon Toast Crunch Cereal instead of Chex.