

## Easy No-Fry Mexican Ice Cream with Cinnamon Crunch Coating

There's something irresistible about



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### INGREDIENTS

Vanilla ice cream ?  
Frosted corn flakes cereal  
Ground cinnamon ?  
Optional toppings: Honey ?  
Whipped topping  
Chocolate syrup ?  
Maraschino cherries ?

### DIRECTIONS

1. Prepare the Ice Cream Balls: Scoop vanilla ice cream into firm balls (about 1/2 cup each). Place on a parchment-lined baking sheet and freeze for 1 hour to harden.
2. Make the Crunchy Coating: Crush frosted corn flakes into fine crumbs. Mix with ground cinnamon in a shallow bowl-this is your crispy coating.
3. Coat the Ice Cream: Roll each frozen ice cream ball in the cinnamon-cereal mixture. Gently press to adhere crumbs all over the surface. Place coated balls back on the baking sheet and freeze again for 2 more hours until completely set.
4. Serve and Garnish: Just before serving, drizzle each ball with honey, then add optional toppings like:
5. Whipped topping
6. Chocolate syrup
7. Maraschino cherries: Serve immediately for the best texture-cold and crispy!

### SWAPS & NOTES

& Tips Ice Cream: Vanilla is classic, but you can swap in dulce de leche, cinnamon, or chocolate chip for a twist.  
Cereal: Frosted corn flakes add sweetness and crunch.

Regular corn flakes + a bit of sugar also work.

Toppings: Honey is traditional, but chocolate syrup or whipped cream makes it even more decadent.

### TIPS FOR SUCCESS

Work quickly: Ice cream melts fast-keep your hands cold and roll efficiently.

Double coat for crunch: Want extra texture?

Dip the balls in a little melted butter or honey, then coat again.

Make ahead: You can prep the coated ice cream balls up to a week in advance.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/easy-no-fry-mexican-ice-cream-with-cinnamon-crunch-coating/>