

Churro Ice Cream Sandwich Tacos That Will Blow Your Mind

Move over, ice cream sandwiches - there's a new dessert in town. These



OVEN
375°F

TIME
15 min

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INGREDIENTS

- ? 1 package churro dough (or refrigerated cinnamon rolls)
- ? 1 pint vanilla ice cream
- ? ... cup caramel sauce
- ? % cup cinnamon sugar (mix % cup sugar + 1 tbsp cinnamon)
- Chocolate sauce
- Whipped cream
- Rainbow sprinkles
- Crushed cookies or candy bits

DIRECTIONS

- 1. Preheat and Shape:** Preheat your oven to 375°F (190°C). Roll the dough into small ovals and drape them over the edge of a baking dish or taco mold to create a shell shape. Make sure they're spaced apart to avoid sticking.
- 2. Bake:** Bake the taco shells for 10-15 minutes, or until golden brown and crisp. Remove from the oven and immediately toss or brush them with cinnamon sugar while they're still warm.
- 3. Cool:** Let the churro taco shells cool completely - this is crucial to prevent melting the ice cream.
- 4. Fill:** Once cooled, scoop vanilla ice cream into each taco shell. Press gently to fill without cracking.
- 5. Top:** Drizzle each taco with caramel sauce and sprinkle with extra cinnamon sugar (or your favorite toppings).
- 6. Serve or Freeze:** Serve immediately or freeze for 15-20 minutes if you want a firmer, prepped-ahead treat.

TIPS FOR SUCCESS

Use nonstick spray or parchment to prevent sticking Don't overbake - golden brown is the goal For easy scooping, soften the ice cream slightly before filling Use ring molds or foil-wrapped rolling pins for perfect taco shapes

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

Original recipe: <https://chefmaniac.com/churro-ice-cream-sandwich-tacos-that-will-blow-your-mind/>