

Mexican Fried Ice Cream - No Frying, All the Crunch!

Mexican Fried Ice Cream (No-Fry Method) ??



TIME
3 min

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INGREDIENTS

- 4 scoops vanilla ice cream (about 1 cup each)
- 3 cups crushed frosted cornflakes
- 1 teaspoon ground cinnamon
- 3 tablespoons honey (optional)
- Canned whipped topping (optional)
- Chocolate syrup (optional)
- 4 maraschino cherries (optional)

DIRECTIONS

1. Get ready to enjoy one of the most iconic desserts-without the hot oil and hassle. This No-Fry Mexican Fried Ice Cream has everything you love: the crisp cinnamon-sugar crunch, creamy vanilla center, and all your favorite toppings. It's the perfect no-bake dessert for summer parties, date nights, or Cinco de Mayo fun.

SWAPS & NOTES

Ice Cream Flavor : Use cinnamon, dulce de leche, or chocolate for a fun twist.

Cereal Swap : Try crushed cinnamon toast crunch or golden grahams.

Topping Options : Chopped peanuts, caramel drizzle, or rainbow sprinkles are great additions.

Use certified gluten-free cereal options. ???
Instructions 1.

TIPS FOR SUCCESS

Work fast when handling the ice cream to avoid melting.

Freeze between steps to keep scoops firm and coating crisp.

For extra crunch , toast the crushed cornflakes in a dry skillet for 2-3 minutes before mixing with cinnamon.

Make ahead and store scoops in an airtight container for up to a week. ?

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

Original recipe: <https://chefmaniac.com/mexican-fried-ice-cream-no-frying-all-the-crunch/>