

Easy Mexican Fried Ice Cream (No Frying Required!)

If you've ever visited a Mexican restaurant, chances are you've seen the famous

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INGREDIENTS

4 scoops (1 cup each) vanilla ice cream
3 cups frosted cornflakes, crushed
1 tsp ground cinnamon
3 tbsp honey (optional, for drizzle)
Whipped topping (optional)
Chocolate syrup (optional)
4 maraschino cherries (optional)

DIRECTIONS

1. Prepare the Baking Sheet: Line a baking sheet with parchment paper so the ice cream balls won't stick.
2. Scoop the Ice Cream: Scoop four large balls of vanilla ice cream and place them on the prepared baking sheet.
3. Freeze them for 1 hour, until very firm.
4. Prepare the Cinnamon Crunch: In a bowl, combine:
5. Crushed cornflakes
6. Ground cinnamon
7. Mix until evenly combined.
8. Coat the Ice Cream: Remove the ice cream balls from the freezer.
9. Roll each one in the cornflake mixture, gently pressing the coating onto the surface to cover the ice cream completely.
10. Shape them into firm balls as you coat them.
11. Freeze Again: Place the coated ice cream balls back on the parchment-lined sheet.
12. Freeze for another 2 hours until completely firm.
13. Add the Toppings: Just before serving, drizzle each ice cream ball with honey if desired.
14. Garnish and Serve: Top with:
15. Whipped topping
16. Chocolate syrup
17. A maraschino cherry
18. Serve immediately while the ice cream is still frozen.

SWAPS & NOTES

This recipe is easy to customize depending on what you have on hand.

Ice cream flavors While vanilla is traditional, chocolate, caramel, or cinnamon ice cream works beautifully.

Crunchy coating alternatives Instead of cornflakes, you can use crushed graham crackers, cereal flakes, or even crushed cookies.

Extra flavor additions Mixing a little sugar into the cornflake mixture can make the coating slightly sweeter and crunchier.

TIPS FOR SUCCESS

Freeze the scoops thoroughly Firm ice cream makes coating much easier.

Press the coating gently This helps the cornflake mixture stick better.

Work quickly when coating Ice cream melts fast, so coat one scoop at a time if needed.

Keep them frozen until serving This ensures the dessert keeps its shape and crunchy texture.

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

Original recipe: <https://chefmaniac.com/easy-mexican-fried-ice-cream-no-frying-required/>