Mexican Fried Ice Cream is a great treat to order in a restaurant but now you can enjoy it at home with our “Un-fried Ice Cream which offers an easy way to get that crunchy exterior on the ice cream without frying. We’re topping our “Un-fried” ice cream with a buttery rich caramel sauce combined with fresh bananas and tropical fruit. Bonus: this recipe is great to make ahead of time.

**“Un-fried” Ice Cream Topped with Mexican Bananas Foster**

**Ingredients**

* 1 ½ cups of honey flakes and oat cluster cereal
* ½ cup of almonds or pecans, chopped
* 2 teaspoons of cinnamon, divided
* 12 round scoops of vanilla bean ice cream (stored in freezer until ready to use)
* 8 Tablespoons of Salted Challenge Butter
* 3/4 cup of brown sugar
* ½ cup of fresh orange juice (about 1 medium orange)
* ¼ cup of spiced or dark rum (orange juice can be substituted)
* 3 large bananas, sliced
* 2 teaspoons of vanilla
* 2 cups of assorted sliced fruit such as strawberries, mangos or pineapple for garnish

**Directions**

1. Place cereal, 1 teaspoon of cinnamon, and nuts into a heavy zipper bag. Crush mixture by rolling with a rolling pin. Pour cereal mixture on a dinner plate.
2. Roll ice cream balls in cereal mixture until well coated. Store ice cream balls in the freezer until needed.
3. To create sauce, melt butter in skillet over medium high heat. Add brown sugar stirring until sugar is melted. Stir in the remaining 1 teaspoon cinnamon, fresh orange juice, and rum. Add banana slices and continue stirring until bananas are warm, and sauce is rich and syrupy. Add vanilla, remove from heat.
4. To assemble, place bananas and sauce on serving plate. Add Un-Fried Ice Cream Balls, garnish with the fresh fruit

**Serves 6**

**Chefs Tips:**

* To add more Mexican flair, consider adding a ¼- ½ teaspoon of ancho chili powder to the cereal mixture. Swapping the almonds with sweet and spicy pecans are also a great way to kick up the heat!
* Try different flavors of ice cream. Caramel, butter pecan, or even coffee ice cream can be a great substitution!