



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

NOT FRIED ICE CREAM

2 cups vanilla ice cream

1 tablespoon butter

½ cup cornflake crumbs

1 tablespoon brown sugar

½ teaspoon ground cinnamon

2 tablespoons chopped pecans (optional)

¼ cup caramel ice cream topping or honey

Frozen non-dairy whipped topping (Cool Whip)

4 maraschino cherries

1. Scoop ice cream in 4 balls.
2. Place in single layer in small cake pan. Cover and re-freeze while preparing topping.
3. In medium skillet over medium-high heat, melt butter.
4. Add cornflake crumbs, brown sugar, cinnamon, and pecans; cook stirring constantly for 3 to 4 minutes or until golden brown.
5. Remove from heat; cool completely.
6. Remove ice cream balls from freezer one at a time and roll in crumb mixture to coat. Return to cake pan, cover and freeze at least 2 hours or up to several days.
7. Place ice cream balls in individual dessert dishes, and drizzle with caramel topping or honey. Top each with dollop of whipped cream and cherry.

Makes 4 servings.

