

DEEP FRIED ICE CREAM

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- 1 pint of top-quality vanilla ice cream (In cartons or round containers)**
- 3 eggs, beaten**
- 1 teaspoon vanilla**
- 2 Tablespoons Maple syrup**
- 3 cups finely crushed vanilla wafers**
- 1 cup finely crushed cornflakes**
- ½ cup crushed pecans**
- 1 teaspoon cinnamon**

Vegetable or Canola oil for deep-frying

Whipped cream, chocolate syrup, maraschino cherries (optional)
Divide the ice cream into four equal, thick slices. Round ice cream containers work best, but square ones are acceptable.

Place the slices side by side, without touching, on a freezer-safe plate, and freeze until firm, for at least one hour.

In a large bowl, beat the egg and vanilla together. In a 10x13 Pyrex dish, combine the vanilla wafers, cornflakes, pecans, and cinnamon.

Take the ice cream out of the freezer. Coat each thick slice in the egg mixture, then in the cereal mixture. Put the ice cream back in the freezer. process a second time. Ensure the ice cream is evenly coated with crumbs.

While the ice cream is refreezing, heat the oil in a deep Dutch oven or deep-frying pot to 350 °F. We don't want it any hotter, and with this temperature, it will take about 30 seconds.

Carefully lift the ice cream slices with tongs, gently place them in the oil, and turn after 30 seconds to fry for another 30 seconds.

Place the slices in a puddle of chocolate syrup, garnish with whipped cream and the cherries!