



Recipes

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Crazy for Coconut Dessert Cups with Rum Vanilla Ice Cream

Serves 6

Ingredients:

- 6 Mission® 6" Heat Pressed Flour Tortillas (10400)
- 1 cup Granulated Sugar
- 2 Tbsp. Crystallized Ginger , finely chopped
- 2 cups Macadamia Nuts , chopped
- 1/2 cup Sweetened, Flaked Coconut
- 1/2 stick Unsalted Butter , melted
- 3 pints Vanilla Ice Cream
- 1 cup toasted Coconut
- 1/4 cup Coconut Flavored Rum

Directions:

1. Preheat oven to 350° F. Combine sugar, ginger, nuts and coconut in a bowl. Set aside.
2. Place melted butter in a shallow dish. Place Mission® flour tortillas in dish and generously coat both sides. Transfer to a work surface and sprinkle tortilla with 3 tablespoons of the nut mixture. Using a rolling pin, gently roll the mixture into the tortilla. Repeat with remaining tortillas.
3. Place on baking sheet and bake for 2 minutes. Carefully transfer tortilla to 4" diameter souffle or spring form pan to form a bowl. Bake an additional 12-15 minutes, until golden brown. Set aside to cool. Remove tortilla cup from pan.
4. Using a #6 portioner, scoop out ice cream balls. Roll around in the coconut until coated. Place in tortilla cups and drizzle with 1-2 tablespoons of coconut rum. Serve.