



## Recipes

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### Deep Fried Ice Cream with Buñuelos

Serves 6

#### Ingredients:

- 17 oz. Ice Cream (any flavor)
- 3 oz. finely chopped Pecans
- 1/3 oz. Brown Sugar
- 2 Mission® 12" Heat Pressed Flour Tortillas (10430)
- 6 Mission® 6" Heat Pressed Flour Tortillas (10400)
- 4 large Eggs
- 1 oz. Sugar
- 1 oz. Cinnamon
- 5.7 oz. Honey
- 1/2 oz. Powdered Sugar for dusting

#### Directions:

1. Line a shallow baking pan with wax paper and put in freezer for 5 minutes. With a 3" diameter (#12) ice cream scoop, scoop 6 ice cream balls weighing approximately 2.8 oz. each. Transfer to pan. Freeze ice cream balls, covered until very hard for at least 3 hours and up to 8 hours.
2. Combine pecans and brown sugar in a shallow pan. Roll balls in mixture while pressing lightly. Cover and freeze until very hard for at least 1 hour and up to 8 hours.
3. In a food processor, crumble 12" Mission® flour tortillas and mix together with a 1/2 ounce of cinnamon and a 1/2 ounce of sugar. Set aside.
4. In another bowl, beat eggs lightly and set aside. Remove ice cream balls from freezer and dip each one in egg, letting excess drip off and roll ball in tortilla mixture. Save extra egg and tortilla mix.
5. Freeze balls again for at least 1 hour and up to 8 hours.
6. Repeat dipping and coating procedure with reserved egg and tortilla mixture. Drizzle honey over each ball. Freeze for 3 hours and up to 8 hours.
7. To make the buñuelos, deep fry the 6" Mission® flour tortillas in vegetable oil heated at 375° F for 20-30 seconds or until golden brown. Sprinkle with remaining