

Fried Ice Cream Dessert Bars

Andrea Price - Grafton, WI
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*1/2 cup butter, cubed
2 cups crushed cornflakes
1 1/2 teaspoons ground
cinnamon
3 tablespoons sugar
1 3/4 cups heavy whipping
cream
1/4 cup evaporated milk
1/8 teaspoon salt
1 can (14 ounce)
sweetened condensed milk
2 teaspoons vanilla extract
honey (optional)
whipped cream (optional)
cherries (optional)*

Preparation Time: 25 minutes

Cook Time: 5 minutes

In a skillet, melt the butter over medium heat. Add the crushed cornflakes and cinnamon. Cook and stir until golden brown, about 5 minutes. Remove from the heat. Stir in the sugar. Cool the mixture completely.

In a large bowl, beat the cream, evaporated milk and salt until it begins to thicken. Gradually beat in the condensed milk and vanilla until stiff peaks form.

Sprinkle half of the cornflakes onto the bottom of a greased nine-inch square baking pan. Spread the filling over the crust. Sprinkle with the remaining cornflakes.

Cover and freeze overnight.

Cut into bars. If desired, serve with honey, whipped cream and cherries.

Per Serving (excluding unknown items): 3494 Calories; 278g Fat (70.2% calories from fat); 38g Protein; 227g Carbohydrate; 2g Dietary Fiber; 942mg Cholesterol; 1806mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Non-Fat Milk; 55 1/2 Fat; 13 1/2 Other Carbohydrates.