

Fried Ice Cream - Strawberry Shortcake

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CpommunityTable.com

Strawberry Ice Cream
crushed vanilla wafers
whipped cream
sliced strawberries

Scoop the ice cream onto a wax paper-lined baking sheet. Form each scoop into rounded balls with your hands.

Place the baking sheet into the freezer for at least 15 minutes.

In a skillet, melt 1/4 cup (one-half stick) of butter. Add the crushed vanilla wafers, stirring frequently, until the butter is absorbed, 3 to 5 minutes. Set aside to cool.

Remove the cookie sheet from the freezer.

Roll the ice cream balls in the wafer mixture, pressing the wafers into the ice cream until coated.

Add a dollop of whipped cream to each ball and place strawberry slices on the top before serving.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	0	Vitamin B6 (mg):	0mg
% Calories from Fat:	0.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	0.0%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.0%	Riboflavin B2 (mg):	0mg

