

Ice Cream Enchiladas

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*6 to 8 store-bought crepes
1 container (1-1/2-quart)
vanilla ice cream
1 cup orange candy melts
1 1/2 cups strawberry fruit
spread OR ice cream
topping
red food coloring
1 to 2 ounces white
chocolate
chopped fresh mint (for
topping)*

Preparation Time: 35 minutes

Carefully fold each crepe into quarters and trim with kitchen shears so the folded sides are about four inches long - this will give you eight-inch crepes.

Cut the carton off of the ice cream. Lay the ice cream block on its side and cut into 3/4-inch slabs. Cut each slab in half lengthwise to make six to eight rectangles. If the ice cream is getting too soft, return to the freezer until firm.

Working quickly, place a rectangle of ice cream in the middle of each crepe, then wrap the crepe around the ice cream. Arrange in a 9x13-inch baking dish and freeze until firm, at least 30 minutes.

Meanwhile, melt the candy melts in the microwave in 30-second intervals, stirring. Pour into a foil muffin liner set on a plate. Refrigerate until set, 30 minutes.

Whisk the strawberry spread in a small bowl until smooth. Add a few drops of red food coloring and whisk to combine.

Using a vegetable peeler, shave the white chocolate onto a sheet of parchment. If the chocolate is hard to shave, warm it up slightly with the palm of your hand.

Remove the orange candy from the muffin liner. Shave the orange candy onto the parchment.

Spoon the strawberry spread over the ice cream enchiladas and around the edge of the pan.

Sprinkle with the white and orange shavings, then top with chopped mint.

Per Serving (excluding unknown items): 276 Calories; 17g Fat (51.5% calories from fat); 3g Protein; 32g Carbohydrate; 2g Dietary Fiber; 29mg Cholesterol; 57mg Sodium. Exchanges: 3 1/2 Fat; 2 Other Carbohydrates.