



Ice Cream Sundaes in Cinnamon Sugar Tortilla Bowls



Serves 4

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Mi Rancho



Ingredients:

- *Mi Rancho Organic Flour Tortillas (small)*
- *Canola Oil*
- *Melted Butter*
- *Cinnamon and Sugar (1:4 ratio)*
- *Caramel Sauce*
- *Toasted Coconut Flakes*
- *Vanilla Bean Ice Cream*

Method:

1. Prick tortilla with fork to create small holes to allow air to come through.
2. Lightly brush tortilla with canola oil. Form into tortilla bowl form. If you don't have one, you can invert a muffin tin and press the tortilla in-between the cups to form a bowl. Bake until golden brown, about 10 minutes.
3. While warm, brush with melted butter and coat the tortilla bowl generously with cinnamon sugar (inside and outside of the bowl). Allow to cool completely.
4. Fill bowl with vanilla bean ice cream and top it with hot caramel sauce, cinnamon and toasted coconut.

Try all of your favorite sundaes in Mi Rancho Tortilla Bowls!

Fun Fact: Tortilla bowls serve multiple purposes! Take your taco salad to the next level with a savory tortilla bowl.



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