

CORN FLAKE MILK ICE CREAM

Makes 6

INGREDIENTS

1½ cups Bokomo Corn Flakes Original + extra to serve
3 cups cream
1 tin condensed milk
1 tsp vanilla essence

Serving suggestion:

Sugar cones
White chocolate, melted
Bokomo Corn Flakes Original, roughly crushed

METHOD

1. Sprinkle 2 cups of the Bokomo Corn Flakes into a large bowl and pour over the cream. Allow to soak for 20 minutes in the fridge.
2. Whip the cream and soaked corn flakes with an electric handheld mixer until stiff peaks form, about 2-3 minutes. **Chef's Tip: For a smooth ice cream, strain the corn flakes from the cream before whipping.*
3. Gently fold through the tin of condensed milk and vanilla essence.
4. Pour the ice cream mixture into a loaf tin. Sprinkle the remaining Bokomo Corn Flakes over the ice cream, cover and freeze for 5-6 hours or overnight.
5. Just before serving, prepare the sugar cones by dipping the cone rims into the melted white chocolate, then rolling in the crushed corn flakes. Allow to set.
6. Remove the ice cream from the freezer 5 minutes before serving. Place 2 scoops in each chocolate-rimmed sugar cone.
7. Sprinkle with more crushed corn flakes before serving immediately and ENJOY!