

C a r a m e l T o r t i l l a D e s s e r t



12 flour tortillas (5-inch)
½ Cup Vegetable oil
1/3 cup fine granulated sugar
2 teaspoons cinnamon
1/2 gallon vanilla ice cream
3 cups orange supreme (about 4 oranges)

How to supreme:

<http://www.youtube.com/watch?v=AjOEGQ18F-A>

3 cups banana slices 1/8 inch thick
1 cup caramel topping
12 mint sprigs

1. Warm the topping in a water bath
2. Fry tortillas in 1-inch deep hot oil over medium heat, 1 minute on each side, or until light golden brown, (being careful not to overcook) turning once. Drain on absorbent paper
3. Mix the sugar and cinnamon in a bowl and while still warm, coat both sides of tortillas with the sugar & cinnamon
4. For each sundae, place one tortilla on serving plate. Top with fruit then a scoop of ice cream, drizzle with the caramel topping and a sprig of mint

Makes 12 servings