



Casa Mendosa™ Ice Cream Churro Tacos

Serves 6 / 45 mins



INGREDIENTS

6 Casa Mendosa™ White or Whole
Wheat 7" Tortillas

1 tbsp. cinnamon

¼ cup white sugar

3 tbsp. melted butter

Aluminum foil (create small tubes,
1-2" in diameter, to use as spacers
when baking tortillas)

3-4 cups of your favourite flavour of
ice cream or frozen yogurt

2 cups chocolate chips

1 tbsp. butter

1 tbsp. corn syrup

¼ tsp. cinnamon (optional)

Pinch chipotle powder or cayenne
pepper (optional)

Topping Bar- chopped nuts, sprinkles,
chocolate, candies, chocolate sauce etc.

DIRECTIONS

 Prep time **25 min** | Cook **20 min** | Ready in **45 min**

- 1** Preheat oven to 350°F.
- 2** Brush the melted butter onto one side of a Casa Mendosa™ tortilla. Combine cinnamon and sugar together and generously sprinkle over the buttered tortilla shell. Using the prepared aluminum foil tubes, fold the tortillas in half, with the cinnamon sugar side to be on the inside, creating the taco shell.
- 3** Place in oven for 10-15 minutes until golden brown and stiff to touch. Allow your taco shells to cool, and remove foil tubes.
- 4** In a Microwave-proof dish, melt chocolate, butter, spices and corn syrup, at 10 second intervals, stirring each time, until mixture comes together in a smooth dipping consistency. Do not over cook.



Casa Mendosa™ Ice Cream Churro Tacos

Serves 6 / 45 mins



DIRECTIONS (CONTINUED)

 Prep time **25 min** | Cook **20 min** | Ready in **45 min**

- 5** Take cooled taco shell, carefully pack with slightly softened ice cream and smooth around the edges with a spoon or knife.
- 6** Working quickly, dip the taco edges in chocolate. Place in freezer for 15-20 minutes to allow the ice cream to set.
- 7** Serve with the topping bar, and sprinkle with choice of decorations.