

MEXICAN ICE CREAM SUNDAE

SERVES 6

Lauri pulled this out during one of our last gatherings. We were putting the cinnamon whipped cream on anything we could find. It's a Lauri original, easy and sophisticated.

Ingredients:

1 quart of good vanilla ice cream

1 cup sliced almonds

¼ cup sugar

2 cups heavy whipping cream

¼ cup sugar

½ teaspoon cinnamon

MEXICAN ICE CREAM SUNDAE CONTINUED

Directions:

Put almonds in small saucepan with $\frac{1}{4}$ cup sugar. Cook over low heat, stirring constantly until sugar has melted and coated the almonds. This will take a while, but don't try to speed it up! When all are coated, dump onto plate and allow to cool. These should break up pretty easily. Set aside.

Cinnamon Whipped Cream: In the mixer bowl of an electric mixer put the heavy whipping cream, $\frac{1}{4}$ cup sugar, and $\frac{1}{2}$ teaspoon cinnamon. With the whisk attachment, blend at low speed until consistency is thick enough to turn it up. Turn to med-high speed until stiff peaks form on the end of the whisk. Test it to get the texture that you want. Just don't overbeat it. Set aside.

Assemble: Scoop some ice cream into a dish, add a scoop of whipped cream, and sprinkle with almonds and extra cinnamon if you want! The best part is the leftover almonds to munch on and whipped cream to add to your coffee.

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