“Un-fried” Fried Ice Cream

6 4oz. balls of vanilla ice cream
2 cups corn flakes, crushed
½ cup butter
2 tbs. cinnamon
4 tbs. sugar
6 flour tortillas, fried flat
¼ cup vegetable oil
-- whipped cream
-- maraschino cherries, halved
-- honey
-- chocolate syrup

Method of preparation:
Scoop out approximately 4 oz. portions of ice cream and form into baseball sized portions. Place on a tray lined with wax paper and set in freezer until solid.
Melt butter in hot pan and add corn flake crumbs and cinnamon until golden brown color is achieved. Now add sugar, toss and allow to cool.
Take ice cream from freezer and roll in corn flake mixture, place back on paper-lined tray and return to freezer until ready to serve.
In a medium heat vegetable oil to approximately 350F. Puncture tortillas with a fork and fry golden brown and place on paper towel to soak up excess grease. Allow to cool.
Place crispy tortilla on plate, top with “fried” ice cream, honey, chocolate syrup, whipped cream and cherries.