



Birthday in a Taco

Prep time: Cook Time: 5 Servings: 12

Desserts,Appetizers/Sides/Snacks,Flour Tortillas,FSR/QSR,Casual Dining,Fine Dining,Sweets & Desserts,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Birthday Taco		See Related Recipe	
Cereal Milk Glaze		See Related Recipe	
Whipped Cream		topping	As Needed
Maraschino Cherries			12 Each

Instructions

1. To make one serving, plate Birthday Taco and drizzle with 1 oz. of Cereal Milk Glaze and garnish with a dollop of whipped cream topping and a maraschino cherry.



Birthday Taco

Prep time: Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
White Chocolate		melted	1 Qts.
Birthday cake ice cream			4 1/2 Lbs.
6" Heat Pressed Flour Tortillas	10400		12 Each
Rainbow sprinkles			12 Oz.

Instructions

1. Pre-heat fryer. Fry tortillas using a taco shell mold or basket until crispy and let cool.
2. Fill taco shells with 6 oz. of birthday cake ice cream and then let freeze until firm.
3. Dip frozen taco into melted white chocolate to coat, sprinkle with 2 tbsp. of rainbow sprinkles and place back into the freezer until use.



Cereal Milk Glaze

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Food dye			As Needed
Fruity cereal			3 Oz.
Milk			3 Fl. Oz.
Powdered Sugar			3 cup

Instructions

1. Combine fruity cereal and milk and let sit overnight under refrigeration, strain.
2. Combine 3 fl. oz. cereal milk and powdered sugar and whisk until incorporated and smooth.
3. If desired, add in a colorful food dye for a fun colored glaze.

