

Ice Cream with Strawberry Sauce and Crunch

Recipe By *Brynie Greisman*



family table

Mishpacha

Cooking and Prep:  20
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Serves:  10

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

A blend of flavors and textures that will have everyone clamoring for seconds. I made this last week for Shabbat, intending to serve it at both meals. It was hardly enough for one! I love that you can make the different components of the ice cream at your convenience and put it together before serving. With its lightly flavored ice cream and fruity sauce, this recipe smacks of summer. [Watch the video.](#)

Ingredients (13)

Ice Cream

- 1 8-oz. (225-g.) container [Gefen Non-dairy Whipped Topping](#)
- 2 teaspoon vanilla sugar
- 4 eggs
- 1/3 cup sugar

Strawberry Sauce

- 1 16-ounce (450-gram) bag frozen strawberries, slightly defrosted
 - 1 teaspoon freshly squeezed lemon juice
 - 1 package strawberry or other red-colored gelatin
 - 1/2 cup hot water
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Crunch

- 1 tablespoon margarine
 - 1/3 cup corn syrup
 - 2 tablespoons sugar
 - pinch salt
 - 3 cups **Gefen Cornflake Crumbs** or other crushed cornflakes
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Start Cooking

For the Ice Cream

1. Beat whipped topping in the bowl of a mixer and add the vanilla sugar. Add eggs one at a time and sugar. Beat until all incorporated.
2. Freeze in a medium-sized container or pan.

For the Sauce

1. Blend strawberries with lemon juice in a food processor using the knife attachment.
2. Mix gelatin with the hot water and pour into processor. Blend well.
3. Pour into a container and freeze. Defrost before using. If using within a few days, you can keep refrigerated.

For the Crunch

1. In a medium-sized saucepan, melt margarine, corn syrup, sugar, and salt. When the mixture bubbles, remove from heat and add cornflakes. Mix well.
- 2.

Pour out onto baking paper on a flat surface and allow to cool.

3. Crumble up, place in a bag or container, and freeze.

Note:

If you prefer a chewier crunch, use just one and a half cups of crushed cornflakes. Be sure to defrost crunch before using.

To Serve

1. Pour a generous amount of sauce on a dessert plate. Top with a scoop of vanilla ice cream. Sprinkle crumbs over all. Garnish with a mint leaf if desired. Enjoy!

Note:

You will be left with a little extra sauce and crumbs.

Credits

Photography: Lisa Monahan.

Food Styling: Chanie Nayman.