**Caramel Chocolate Turtle Sundae Loaded Fries**



**Description:** Cinnamon and sugar-dusted waffle fries topped with vanilla ice cream, toasted pecans, sea salt caramel, and hot fudge.

**Servings:** 8

**Preparation Time:** 10 minutes

**Cooking Time:** 7 minutes

**Total Time:** 17 minutes

**Potato Type:** Frozen Waffle Fries

**Course:** Dessert

**Ingredients**

*Waffle Fries:*

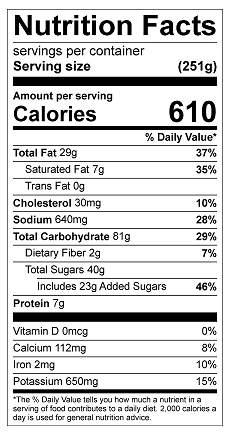
* 2.2 lbs. (1kg) Waffle Fries
* As Needed Vegetable Oil for Frying
* 2 teaspoons (8g) Cinnamon
* ½ cup (120g) Granulated Sugar

*To Plate:*

* 4 cups (960ml) Vanilla Bean Ice Cream
* ½ cup (120ml) Hot Fudge (Warm Chocolate Sauce can be subbed)
* ½ cup Caramel Sauce
* 1 cup Chopped Toasted Pecans
* 8 each Mint Sprigs (optional)

**Preparation**

1. Combine the sugar and the cinnamon in a small bowl.
2. To fry the waffle fries, heat the oil to 375 F (190 C). lower the waffle fries into the hot oil and fry for 4-6 minutes or until golden and crispy. Drain the oil off the fries, and place it into a bowl. Season the potatoes with the cinnamon sugar, until they are well coated.
3. To plate, arrange the cinnamon-sugar fries in the bowl of a bowl. Place a ½ cup scoop of ice cream on top of the fries, followed by the fudge, caramel sauce, and pecans.
4. If desired garnish with a sprig of mint. Enjoy!



Vitamin C: 4 mg