

# Waffle Cones

Makes 6 - 8



## Ingredients

- 2/3 cup all purpose flour**
- 1/4 teaspoon salt**
- 1/2 teaspoon cinnamon**
- 2 eggs**
- 1/2 cup sugar**
- 4 tablespoons (1/2 stick) unsalted butter, melted**
- 1/4 cup milk**

## Steps

1. Plug in waffle cone maker to heat it up.
2. Mix together the flour, cinnamon and salt in a small bowl and set aside.
3. Whisk together the eggs and sugar until light and fluffy - about 1 minute.
4. Add flour mixture, butter and milk and **stir** until combined.
5. Using a 1/4 measuring cup, scoop the batter and pour it on the center of the waffle cone maker. Close the waffle cone maker and set your timer for 2 minutes. Waffle should be lightly browned but not dark brown.
6. Using a silicone spatula, remove waffle cone and **IMMEDIATELY** use the roller or bowl press so the cone will take shape as it dries. The waffle will be hot so be careful. Use a clean towel or gloves if needed. Waffle bowls take about 2 minutes on the form to dry. While it's shaping, continue making more waffles. Cones will harden as they dry - about 2 minutes as well.
7. Fill with ice cream and enjoy!