



Rezepten/ Recipes ice cone maker





Content

Standard recipe3

Stovetop sugar cones:3

Waffle cones:.....4

Choco berry waffle sundae surprise.....5

Ricotta and chocolate chip ice cream cones6



Recipes

You can use the ice cone maker to make delicious homemade waffles, ice cream cones, waffle scones or waffle rolls. The ice cream cone form is included. If you want to prepare waffle scones it is advised to use a glaze. To make waffle rolls you can for example use the back and of a wooden spatula. The size of the tools you need to use depends on the desired size of the waffle roll or scone.

The recipes below can be used to make all possible forms.

Standard recipe

Ingredients:

- 150 grams butter
- 250 grams sugar
- 1/2 liter of lukewarm water
- 500 grams flour
- 1 knife point of cinnamon
- 2 eggs

Make a creamy batter of the butter, sugar and eggs. While stirring, add the other ingredients slowly until the whole has become a smooth and slightly thick batter.

Stovetop sugar cones:

For 8 sugar cones

Ingredients:

- 2 large egg whites
- 0,5 cup superfine sugar
- 3 tablespoons whole milk
- 0,5 tsp vanilla extract
- pinch salt
- 2/3 all-purpose flour
- 2 tbs unsalted butter, melted

Place the egg whites, sugar, milk, vanilla, and salt into a mixing bowl and whisk together. Stir in the flour and butter until fully incorporated and batter is smooth.

Lightly spray the ice cone maker with a small amount of cooking spray. Pour 2 1/2 tablespoons batter into the cold skillet and spread into a thin even layer.

Cook for 4 to 5 minutes or until base has set. Quickly lay sugar disc onto a clean towel and top with cone roller. Using a towel and cone roller, roll the sugar disc into a cone shape and hold, seam side down for 1 to 2 minutes or until cone cools and hardens. (this must be done quickly as the disc will begin to harden almost immediately after leaving the skillet) Cool skillet and repeat until all batter has been used.

Cool cones completely before dipping the tips in chocolate and setting on parchment until the chocolate hardens. Carefully store in an airtight container for up to three days.

Waffle cones:

- 1 egg plus 1 egg white
- 0,25 tsp salt
- 0,25 cup plus 1 tbsp superfine sugar
- 0,25 cup plus 2 tbsp all-purpose flour
- 0,25 cup (0,5 stick) unsalted butter, melted
- 2 tbsp whole milk
- 1 tsp vanilla extract
- melted semisweet or dark chocolate

Pour all ingredients into a mixing bowl and whisk together until no lumps remain. Allow the mixture to sit for 5 minutes.

Heat the waffle cone maker to desired settings.

Pour 3 to 3,5 tablespoons batter into the center of the waffle cone maker and gently press the lid until closed completely. Cook waffle cones for 3 to 5 minutes or until golden brown.

Quickly lay the waffle disc onto a clean towel and top with cone roller. Using a towel and a cone roller, roll the waffle disc into the cone shape and hold, seam side down for 1 to 2 minutes or until the cone cools and hardens. (this must be done quickly as the disc will begin to harden almost immediately after leaving the skillet) Cool skillet and repeat until all batter has been used.

Cool the cones completely before dipping the tips in chocolate and setting on parchment until the chocolate hardens. Carefully store in an airtight container for up to three days.

Choco berry waffle sundae surprise



Ingredients

- 3 frozen unsweetened strawberries
- 30 ml chocolate syrup, divided
- 1 waffle cone bowl
- 1 long drink glass
- 120 ml chocolate ice cream
- 2 tbsp whipped topping

Prepare the waffle cone bowl using the standard recipe. Fold the waffle over a glass or cup. Leave the waffle tray on the glass to dry.

Put the frozen strawberries in a microwave-safe bowl, and microwave until thawed, about 25 seconds. Do not drain excess liquid. Set aside.

Pour about 20-25ml of the chocolate syrup into the waffle bowl, tilting the bowl from side to side so the syrup coats as much of the inside as possible. Freeze for 30 minutes, or until the syrup has solidified.

Add the preserve to the bowl of strawberries and mash with a fork until you have a chunky strawberry sauce. Remove the waffle bowl from the freezer and place in a dish.

Scoop ice cream into the waffle bowl. Top with strawberry sauce and the remaining chocolate syrup, and then finish it all off with fresh raspberries and whipped topping.

Ricotta and chocolate chip ice cream cones



Ingredients

For the ricotta and chocolate chip ice cream:

- 450 ml whole milk ricotta cheese
- 250 ml whole milk
- 250 ml simple syrup (see recipe below)
- 0,5 tsp vanilla essence
- 175 milk chocolate chips

For the simple syrup

- 125 ml water
- 100 gram caster sugar

Prepare the ice cream cones following the before mentioned recipes.

Ricotta and chocolate chip ice cream:

In a medium bowl, whisk together the ricotta cheese and milk until smooth. Add the simple syrup and vanilla essence. Stir to combine. Pour the ricotta mixture into an ice cream maker and freeze according to the manufacturer's directions. Add the chocolate chips 10 minutes before the end of freezing.

To serve:

Using a 60ml ice cream scoop, place one scoop of ice cream on top of each granulated sugar cone. Serve immediately.

Simple sugar syrup:

In a saucepan, combine the water and caster sugar over medium heat. Bring to a boil, reduce heat and simmer for 5 minutes, stirring occasionally, until the caster sugar has dissolved. Take the pan off the heat and allow the syrup to cool.