

CRUNCH TIME

Ice Cream Cones



Serve Information: 1 plate of Lamb with Couscous

INGREDIENTS - CAMPFIRE CONES:

- 2 Waffle ice-cream cones
- 2 Tbsp peanut butter
- 2 Tbsp mini marshmallows
- 2 Tbsp chocolate chips
- 1 Banana

INGREDIENTS - MERINGUE CONES:

- 2 Flat-based ice-cream cone cups
- 2 Tbsp chocolate chips, melted
- 2 Tbsp sprinkles
- 1 Box Favourites chocolates
- 2 Meringue kisses

INGREDIENTS - TRAIL MIX CONES:

- 2 Waffle ice-cream cones
- 2 Tbsp almonds
- 2 Tbsp sultanas
- 2 Tbsp chocolate chips
- 2 Tbsp dried cranberries
- 2 Tbsp pistachios

EQUIPMENT:

- Grill
- Chopping board
- Plastic knife
- Several spoons
- Aluminum foil
- Tongs
- Heatproof microwave-safe bowl
- Garlic crusher
- Small shallow bowl
- Bowl



METHOD:

1. To make Campfire Cones, heat the grill on the stove
2. Chop the banana
3. Spread peanut butter on the inside of the cones
4. Fill the cones with a mix of banana, marshmallows and chocolate chips
5. Wrap the cones in foil and put on the heated grill, turning every so often
6. To make the meringue cones, roll the edges of the cones in the melted chocolate
7. Dip the chocolate coated rim in the sprinkles
8. Place the party chocolates inside the cone
9. Dip the bottom edges of the meringue in the chocolate and press onto the top of the cone to set and cool
10. To make the Trail Mix Cones, mix the Trail Mix ingredients in a bowl
11. Spoon Trail Mix ingredients into cones
12. Take the Campfire Cones off the grill and remove the foil
13. Present cones on plate



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