

Waffle Cones – GF

Make 5 Cones	Make 10 cones
$\frac{3}{4}$ cup + 2 T Flour Mix 1 t baking powder $\frac{1}{4}$ t cinnamon 2 Eggs $\frac{1}{2}$ + 2 T Sugar $\frac{1}{4}$ + 1 T Oil $\frac{1}{2}$ t vanilla $\frac{1}{2}$ cup chocolate chips to melt	1 $\frac{3}{4}$ Cup flour mix 2 t baking powder $\frac{1}{2}$ t cinnamon 3 large eggs $\frac{3}{4}$ cup sugar $\frac{1}{2}$ cup + 2 T oil 1 t vanilla $\frac{3}{4}$ cup chocolate chips

Preheat waffle cone iron

Mix Eggs, sugar, vanilla, and oil with whisk until frothy. Stir in cinnamon and baking powder. Then fold in flour mix until combined.

Grease waffle cone maker add 2 T of batter. Close and bake. Take out as soon as light turns to green or will burn takes about 1 min. Lay on paper towel on top of dish rag to roll around cone form. (Too hot when you just use the paper towel Hold in place for a few seconds to set. (Tells you to seal tip good luck)

Can dip end of cone into melted chocolate chips to seal hole and pour a little melted chocolate inside

<http://www.lincolntent.com/GFCF-Desserts.html>