

CHOCOLATE DIPPED CONES

ORGANIZE INGREDIENTS AND UTENSILS

Ingredients:

- 6 ice cream cones
- 8-oz. semi-sweet baking chocolate

Assorted Toppings:

- colored jimmies
- nonpareils
- sprinkles
- shredded coconut
- chopped toasted nuts



Utensils:

- 1 small bowl, microwave safe to melt the chocolate
- 1 baking rack or glasses (to keep the cones upright after dipping them in chocolate)
- 1 bowl per topping

INSTRUCTIONS, FOR THE CUPCAKES:

1. In a small bowl, melt chocolate. You can use the microwave to melt the chocolate in 30 second intervals, mixing well after each interval until the chocolate is completely melted.
2. Use a baking rack to keep the cones upright after you have dipped them in chocolate. If you don't have one, you can use short glasses or a cereal box with holes cut in it.
3. Dip each cone into the melted chocolate, to cover the outer rim. Shake to drop the excess.
4. Immediately dip each cone into your chosen toppings, in our case, nonpareils.
5. Position each cone upright to let the chocolate set. That's it! The cones are ready to be filled with ice cream, candy or fruit.

Ice cream cartoon, by A-Z Coloring:

<http://azcoloring.com/ice-cream-cone-coloring-page>