

# Our State eats

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## Chocolate Dipped Ice Cream Cones

*Yield: 8 cones.*

- 2 large egg whites**
- ½ cup sugar**
- 3 tablespoons cold whole milk**
- 1 teaspoon vanilla extract**
- ¼ teaspoon salt**
- ⅔ cup all-purpose flour, sifted**
- 2 tablespoons butter, melted**
- 1 cup semisweet chocolate chips, melted**
- 1 cup salted peanuts, chopped**
- 6 cups vanilla ice cream**

Place egg whites, sugar, milk, vanilla, and salt into a mixing bowl. Using an electric mixer on low speed, combine ingredients. Add flour and butter, and mix until flour is fully incorporated and batter is smooth.

Place a nonstick skillet, cast-iron pan, or frying pan on low heat. Pour 1½ tablespoons batter into the warm skillet and spread into a thin circle, approximately 6 inches in diameter, using the back of a tablespoon or an offset spatula.

Place skillet over medium heat and cook for 4 to 5 minutes or until base has set and the edges begin to turn a light tan color. Using a spatula, flip and continue to cook for 1 to 2 minutes.

Lift the disc off of the skillet, and quickly and carefully roll from the bottom of the cone to shape it, pulling it out at the top to make a wider opening. Lay the cone onto a paper towel and hold, seam side down, for 1 to 2 minutes or until cone cools and hardens. Repeat to make remaining 7 cones.

Dip the edges of the cones in the melted chocolate and cover in nuts. Fill cones with vanilla ice cream. Drizzle with remaining chocolate and sprinkle with nuts. Set the cones on a parchment-lined baking sheet and freeze until ready to serve. Best if eaten on the day they are made.



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