



WAFFLE CONES FOR ICE CREAM

INGREDIENTS:

For Approximately 30 cones:

- 2 lbs of flour
- 1 lbs of butter
- 1 lbs. of brown sugar
- 10 eggs
- 1 pint of milk
- 1/2 lbs of glucose or maple syrup
- Salt
- Aroma (optional) – vanilla or almond extract

INSTRUCTIONS:

Prepare the waffle batter one day ahead:

- Melt the butter in a saucepan. Pour the flour into a bowl. Mix the eggs, sugar, the melted butter, glucose, salt and aroma. Pour the milk gradually to make the batter more liquid. Let the batter rest for 24 hours.

Pre-heat the Equipex waffle maker for 15 min the day of the cooking:

- Plug in the waffle machine.
- Select the thermostat on 450°F.
- Keep the waffle machine closed during preheating time.

Cook the waffles:

- Open the waffle iron and spray oil on both bottom and upper plates. Pour 1 – 2 ounces of batter in the middle of the bottom plate. Close the waffle maker. Baking time: 25-40 seconds at 450°F.
- After only 25-40 seconds baking time, open the waffle machine and remove the golden waffle with a heat-resistant spatula. Roll the waffle immediately with a wooden cone into the shape of a cone for ice-cream.
- And finally you can add some fruit or ice-cream scoops.
- Enjoy your tasty delight!