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Chocolate Waffle Cone ♦♦

A delicious chocolate waffle cone recipe that is perfect for ice cream lovers. The crispy waffle cone is filled with rich chocolate flavor, making it a delightful treat.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 10 mins

Total Time: 25 mins

Recipe Yield: 100 grams

Number of Servings: 2

Serving Size: 50 g

Ingredients

100 g	Flour
20 g	Cocoa Powder
50 g	Sugar
50 g	Butter
1 pieces	Egg
1 tsp	vanilla extract

0.5 tsp Salt

100 ml milk

Directions

Step 1

Mixing

In a bowl, mix together flour, cocoa powder, sugar, and salt.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

Add butter, egg, vanilla extract, and milk to the dry ingredients. Mix until well combined.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Waffle cone maker

Preheat a waffle cone maker. Scoop a spoonful of batter onto the maker and close the lid. Cook for about 2 minutes or until golden brown.

Prep Time: 5 mins

Cook Time: 2 mins

Step 4

Shaping

Remove the waffle cone from the maker and quickly shape it into a cone using a cone-shaped mold or by hand. Let it cool and harden.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 250 kcal

Fat: 15 g

Protein: 5 g

Carbohydrates: 25 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	5 g	29.41%	29.41%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	25 g	45.45%	50%
Fibers	2 g	5.26%	8%
Sugars	10 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	10 g	45.45%	58.82%
Fat	15 g	53.57%	60%
Cholesterol	50 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	100 iu	11.11%	14.29%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	100 mg	4.35%	4.35%
Calcium	50 mg	5%	5%
Iron	2 mg	25%	11.11%
Potassium	100 mg	2.94%	3.85%
Zinc	1 mg	9.09%	12.5%
Selenium	1 mcg	1.82%	1.82%

Recipe Attributes

Events

Christmas

Thanksgiving

New Year

Barbecue

Picnic

Course

Desserts

Breads

Snacks

Cultural

Chinese New Year

Cost

Under \$10

Demographics

Kids Friendly

Teen Friendly

Allergy Friendly

Heart Healthy

Diet

The Whole30 Diet

Vegetarian Diet

Vegan Diet

Pescatarian Diet

Lacto-Vegetarian Diet

The F-Plan Diet

Meal Type

Brunch

Snack

Supper

Difficulty Level

Medium

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