



# Quick ice cream cones

20'  
Hands on

10'  
Cook Time

10  
Portion(s)

1  
Difficulty



## Ingredients

- 350 g tortillas
- 300 g milk chocolate couverture, melted
- 200 g sour cherry spoon sweet
- 500 g [vanilla ice cream](#)

To serve

- chocolate sprinkles, multi-colored

## Διατροφικός πίνακας

Nutrition information per portion

404 Calories (kcal)	14.0 Total Fat (g)	8.8 Saturated Fat (g)	61.0 Total Carbs (g)
20%	20%	44%	23%

40.0 Sugars (g)	6.6 Protein (g)	1.6 Fibre (g)	0.61 Sodium (g)
44%	13%	6%	10%

## Method

- Preheat the oven to 170° C (340 F) set to fan.
- Spread the tortillas on your working surface and cut them in half.
- Wrap the one corner to shape a cone.
- Spread a little water with a pastry brush to the one corner of the tortilla to stick the seam. Press well to stick.
- Put a ball of aluminum foil into the cones and transfer to a [baking pan](#) lined with parchment paper, seam-side down.
- Bake for 10 minutes and let them cool.
- Remove the aluminum foil and divide 100 g of the melted chocolate to the cones' inner surface and to 1/3 of their outside surface. Set the remaining 200 g aside. Let the chocolate set.
- Divide the sour cherry spoon sweet and the vanilla ice cream among all the cones. Transfer to a baking pan lined with parchment paper and put it in the freezer for 1 hour to chill.
- Dip the ice cream into the remaining melted chocolate, sprinkle with the multi-colored sprinkles, and serve.