

CHEF'S CORNER

WITH CHEF AMELIA

WAFFLE CONE S'MORES

FROM CHEF AMELIA'S KITCHEN

A NOTE FROM CHEF AMELIA:

S'mores are great. They're crunchy, creamy, chewy, and totally delicious. You know what else they are? MESSY. These portable smores keep the kiddos hands clean, and you can stuff just about anything inside of them! Perfect for your late summer camping trips, nights spent around the fire pit or a movie night with your family, these treats are easy to build ahead of time and are ready to eat in under ten minutes!

INGREDIENTS:

Some ideas for sweet fillings:

Mini marshmallows
Raspberry jam
Chocolate chips
Peanut m&ms
Oreo crumbles
Brownie pieces
Peanut butter cups

Some ideas for savory fillings:

Rotisserie chicken with buffalo sauce
Broccoli florets and shredded cheddar cheese
Shredded mozzarella, pepperoni, spoonful of tomato sauce
Sliced hot dogs and baked beans

For any:

Ice cream cones
Peanut Butter [sweet]
Cream Cheese
Nutella [sweet]



INSTRUCTIONS:

1. Any ice cream cone will work here, I just happened to have unflavored waffle cones.
2. Spread peanut butter, Nutella, or cream cheese on the inside of the cone to create a barrier to prevent leaks. I lined the savory cones with cream cheese and/or a slice of American cheese.
3. Next, get creative! You can go traditional with just marshmallows and chocolate or get funky with some popcorn and chocolate covered caramel!
4. Wrap each cone individually with tin foil, and place in the coals of your fire for 5-7 minutes, using tongs to rotate them after a couple minutes. For all my fellow apartment dwellers, you can finish these in your oven by baking at 400 degrees for 7-10 minutes.
5. Remove the foil and enjoy!