

Homemade Ice Cream Cones

Jacob · 28/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

8

Description

These homemade ice cream cones are a cross between crêpes and storebought sugar cones. They're a huge hit with all my friends and they're easy to make. If you have extras, store them in an airtight container, unroll, and re-crisp in the oven at 400 degrees F / 200 degrees C.

Ingredients

- 2 large eggs - ½ cup white sugar - ¼ cup butter
- melted and cooled - 3 tablespoons milk
- or as needed - ½ teaspoon vanilla extract - ½ cup all-purpose flour - ½ teaspoon salt - 3 tablespoons vegetable oil
- or as needed

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Whisk together eggs and sugar in a large bowl until frothy. Dotdash Meredith Food Studios Whisk in butter
2. milk
3. and vanilla. Gradually whisk in flour and salt until smooth. The batter should be thin; you can stir in more milk if needed. Dotdash Meredith Food Studios Heat a small skillet or griddle over medium heat. Brush the pan lightly with oil. Pour about 1/4 cup of batter onto the skillet and turn to spread out the batter into a thin circle. When the underside is golden brown
4. flip over and cook until golden on the other side. Remove from the pan and form into a cone while it's hot
5. squeezing the end to seal. Dotdash Meredith Food Studios Place on a wire rack to cool and harden completely. Repeat with the remaining batter. Dotdash Meredith Food Studios