

## Rainbow and Sprinkle Waffle Cones



Use rainbow-colored and white chocolate waffle cones as edible decor for your unicorn party!

### Rainbow Cones

#### Ingredients

- #8209 Old Fashioned Waffle Mix 5lb.
- Uncle Dave's Imitation Vanilla ¼ cup
- 4 ¾ cups of water
- Hawaii's Finest® Flavor Concentrates (or food coloring)

#### Directions

- Pour waffle cone mix into a bowl and add ¼ cup of #4515 Uncle Dave's Imitation Vanilla and 4 ¾ cup of water. Mix using a wire whisk until smooth.
- Pour about 1 cup of waffle batter into a separate container for each planned color
- Add 1 tsp Hawaii's Finest® flavor or food coloring to each separate container of batter and mix well (add more for deeper color)
- Pour 1 to 1 ½ oz waffle batter on a seasoned waffle cone iron (use a small amount from each color batter to achieve desired rainbow effect)
- Bake for approximately 1 ½ minutes at 400 degrees
- Remove waffle from waffle iron and form cone immediately
- Fill with ice cream, cotton candy, or [Rainbow Popcorn](#) to serve

### White Chocolate Cones

#### Ingredients

- #8209 Old Fashioned Waffle Mix 5lb.
- Uncle Dave's Imitation Vanilla ¼ cup
- 4 ¾ cups of water
- White Alpine Chocolate Wafers #5368
- Sprinkles

#### Directions

- Pour waffle mix into a bowl. Add ¼ cup of #4515 Uncle Dave's Imitation Vanilla and 4 ¾ cup of water. Mix using a wire whisk until smooth.
- Pour about 1 to 1½ oz. of waffle batter on a seasoned waffle cone iron
- Bake for approximately 1 minute 10 seconds to 1 ½ minutes at 400° F
- Remove waffle from waffle iron and form cone immediately
- Allow the waffle cones to cool completely
- Melt white chocolate wafers
- (Optional: [use oil-based food coloring to make pink or other colors](#))
- Brush chocolate onto cones to coat
- Coat generously with sprinkles
- Allow to set