

# Chocolate Chip Ice Cream Cones

## Ingredients

- 2 1/3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter softened
- 2/3 cup granulated sugar
- 3/4 cup packed light brown sugar
- 1 1/2 teaspoon vanilla extract
- 2 lrg eggs
- 1 1/2 cups mini chocolate chips

## Instructions

Preheat oven to 350° F. Mix the flour, baking soda and salt in small bowl.

Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy.

Add eggs and mix well.

Add the flour mixture and beat until combined (scrap the sides if needed)

Stir in mini chocolate chips

Place 1/2 C of batter on a silpat mat of a cookie sheet (for smaller cones use 1/3 or 1/4 cups)

spread out to a 6 inch circle (or 5 or 4)

bake 9 mins, the edges will be golden.

pull out and let cool 2 mins



using parchment paper flip the cookie over, and take an ice cream cone mold covered in parchment paper and roll up (using the large piece of parchment paper to help hold the cookie onto the cone)

leave wrapped securely in the parchment paper with the cone mold for 15 mins

makes 8-9 large cones, 12-13 medium or 17-18 small cones

from Ashlee Marie