



Fruit Ice Cream Cones

Cooking Instructions:

1. First add 1 cup chocolate chips in a microwave safe bowl and cook for 30 seconds, stir.
2. While chocolate is cooking spread coconut flakes on a plate
3. Dip ice cream cone in chocolate and roll in coconut flakes place on plate covered with foil or parchment paper to dry
4. While drying cut fruit
5. Place fruit in ice cream cone and enjoy!

seattleyymca.org

Fruit Ice Cream Cones



Ingredients List:

- 2 Sugar or waffle ice cream cones
- Fresh fruit of your choice (Strawberries, raspberries, plums, grapes, blackberries, kiwi or bananas)
- 1 cup chocolate chips
- Coconut flakes
- Foil or parchment paper

Kitchen Tools Needed:

- Butter knife
- Cutting board
- Microwave safe mixing bowl
- Mixing spoon
- Microwave

