

# Camping Cones

*These delicious tasty treats are a big hit at any campfire or even when you're camping in the wilds of your living room. We use waffle cones filled with a variety of chocolate chips, marshmallows, fruits and candies to make these amazing treats. Wrapped in foil and baked until melted they'll be a big hit with your little campers. Find more yummy recipes as well as crafts and activities at: [www.Kidfunideas.com](http://www.Kidfunideas.com)*



## Ingredients:

- Pointed waffle ice cream cones
- Mini marshmallows
- Chocolate chips



The directions are simple – add mini marshmallows, chocolate chips and any of the following to your waffle cone wrap in foil and place in a 350 degree oven for about 8-10 minutes until melted. Unwrap carefully and enjoy.

**Tip:** To keep your cones from leaking out: Take a loaf pan and cover the top with foil. Cut small slits in two rows down each side of the loaf pan. Insert your wrapped cones - pointed end first into the slits and place them in the oven to cook. Once you have cooked your cones you can remove the foil around each cone and place them under the broiler to toast the top - or eat them straight from their foil package.

Here is a list of other items you can add to your cone:

- Cereals - Honey nut Cheerios, Graham Cracker Cereal are favorites
- Crunchy won ton noodles
- Cubes of fresh fruit like bananas or strawberries
- Dried fruit like cranberries or cherries

- Slivered almonds or peanuts
- Mini Nilla wafers or Teddy grahams
- Rollo candies, M&M's , butterscotch chips, white chocolate chips
- Pieces of crumbled brownies or peanut butter cookies
- Pretzel bits or even corn chips