

# Ice Cream Cones

## Ingredients

- 2 eggs
- 100g caster sugar
- 50g butter, melted and cooled
- 3 tablespoons milk
- 1/2 teaspoon vanilla extract
- 5 tablespoons plain flour
- 1/8 teaspoon salt
- 3 tablespoons vegetable oil, or as needed



## Method

1. Whisk together the eggs and sugar in a large bowl until frothy.
2. Whisk in the butter, milk and vanilla.
3. Gradually whisk in the flour and salt until smooth. The batter should be thin; you can stir in more milk if needed.
4. Heat a small frying pan or flat over medium heat. Brush the pan lightly with oil.
5. Pour about 60ml (4 tablespoons) of batter onto the frying pan and turn to spread out the batter into a thin circle.
6. When the underside is golden brown, flip over and cook until golden on the other side. Remove from the pan and form into a cone while it's hot, squeezing the end to seal.
7. Place on a wire rack to cool and harden completely. Repeat with the remaining batter.

## Notes

Serves 8