



RECIPE

# FUNFETTI BUBBLE CONE

SERVES TWO



## INGREDIENTS

### FOR CONE:

- 1 cup cake flour
- ¼ cup sugar
- 2 tsp baking powder
- Pinch of kosher salt
- 1 egg replacer
- 1 cup unsweetened almond milk
- 1 tablespoon vegetable oil
- 2 tsp vanilla extract
- ½ cup vegan sprinkles (plus more for toppings)
- non-stick cooking spray or vegetable oil for waffle iron/bubble cone maker

One pint favorite NadaMoo! flavor (We keep it simple with Organic Vanilla Bean)

### TOPPINGS:

- Magic Shell @ Chocolate Flavored Topping or homemade dark chocolate shell topping
- 2 Justin's @ Dark Chocolate Peanut Butter Cups, cut into small chunks
- Gluten-Free Pretzels, broken into pieces
- Vegan Caramel Popcorn

## DIRECTIONS

1. Preheat waffle iron or bubble cone maker.
2. In a small bowl, whisk together flour, sugar, baking powder, and salt.
3. In a separate bowl, whisk egg replacer and then stir in almond milk, vanilla, and vegetable oil until well combined.
4. Mix wet and dry ingredients together until there are no lumps. Gently fold in sprinkles.





## DIRECTIONS (CONTINUED)

5. Spray waffle iron/bubble cone maker with non-stick cooking spray. Pour half of mixture into the mold and cook 4-5 minutes until completely done.
6. Remove from waffle iron/bubble cone maker and place into wide mouthed cup, turning edges to form a cone. Let cool.
7. Repeat to make second cone.
8. Fill with ice cream, top with Magic Shell ®, sprinkles, peanut butter cups, pretzels, and caramel popcorn (or your favorite vegan toppings).

## NOTES

