

Campfire Cones



FROM THE KITCHEN OF
DEBBIE MACOMBER

Ooey, gooey, summer fun in a cone! Pack these Campfire Cones with your favorite combination of mini sweet treats, then throw them on a campfire or grill to make everything deliciously melty and enjoy.

Makes 4

Ingredients

- 4 waffle cones
- 1 cup mini marshmallows
- 1 cup chocolate chips, mini peanut butter cups, or caramel-filled chocolate candies
- 8 raspberries
- 2 strawberries, sliced
- ½ banana, thickly sliced

Directions

This fun dessert is so versatile. Try peanut butter or Nutella in place of the peanut butter cups and chocolate chips; add nuts or a drizzle of caramel. The bright bursts from the fruit really make these cones sing, so don't skip them!

Put a few marshmallows in the bottom of a waffle cone. Fill the rest of the cone with a combination of fruit, chocolate, and more marshmallows, making sure to mound everything on top, because the marshmallows and chocolate will melt down to create more space. Wrap in foil. Repeat with remaining cones.

Place on a grate over a hot fire (high-heat grill, campfire, fire pit) for about 5 minutes, until chocolate and marshmallows are melted. Remove from the fire with long, heat-proof tongs and let cool for 2 minutes before unwrapping and eating.