



This recipe will cast a spell – all the kids will gather around and want one. Beware - it is a chocolate temptation full of surprises... candy!

Candy-Filled Witch's Hat



Ingredients:

- 1 large tube black icing
- 10 Sugar or waffle ice cream cones
- Candy corn, M&M's or assorted small candies
- 10 3-inch chocolate cookies (Must be wider than the cone bottom)

Directions

For each hat:

1. Gently spread black icing over the outside of the cone.
2. Spread black icing over one side of the cookie. (Option: After icing the cone roll the cone in orange or purple sugar.)
3. Invert the cone and fill with about 2 tablespoons candy corn, M&M's or small candies.
4. Press the bottom of the cone against the iced cookie to form a hat brim.
5. Decorate outside of cone with small candies, using additional frosting as necessary.

Alternatives:

- Use a chocolate cone and omit the black icing.
- Paint a sugar cone with black food coloring. Let dry before decorating.
- Use chocolate shell topping over the cone and cookie brim. Sprinkle with decorations before it hardens. These hats must be refrigerated.

Save this recipe for winter holidays!

Can you picture the cones covered in green icing, sprinkled with white coconut and dotted with ornaments? Sounds like a winter wonderland to me!

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