



Recipes

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Chocolate Dipped Tortilla Ice Cream Cones

Serves 10

Ingredients:

1 package Mission® 6" Heat Pressed Flour Tortilla
(10400)
1 batch Angel Food Cake Batter, Fallen (see Related
Recipe)
1 cup Semi Sweet Chocolate , melted
1/2 cup Pecans or
Pistachios , toasted and chopped

Directions:

1. Preheat oven to 325 degrees F.
 2. Place the tortillas in the angel food batter and allow to soak for 5 minutes. Roll each tortilla into a very tight cone shape, holding each cone in your hand for about one minute, until the edges have sealed. Continue rolling all the tortillas and place on a greased cookie sheet.
 3. Bake the cones for 15 minutes or until lightly golden. Cool.
 4. Decorate the cones by dipping or drizzling the chocolate over them then rolling the cones in toasted nuts. Place on parchment and allow the chocolate to dry.
 5. Serve with your favorite ice cream.
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Angel Food Batter

Serves 1

Ingredients:

1 cup Cake Flour
3/4 cup Sugar
12 Egg Whites
1 1/2 tsp. Cream of Tartar
1 1/2 tsp. Vanilla Extract
1/2 tsp. Salt
3/4 cup Sugar

Directions:

1. Triple sift the flour and sugar together and set aside.
2. Whip the egg whites until frothy, add the cream of tartar. Whip until shiny medium stiff peaks form.
3. Add the vanilla, salt and sugar. Continue to whip 1 minute.
4. With a spatula, gently fold in the flour and sugar mixture.
5. Place the batter in a sealed container in the refrigerator until the batter has fallen and is slightly watery on the bottom. About 1 hour.
6. Gently mix the batter before adding the tortillas.