

How do you use an Ice-Cream Cone?

“I Make Cannoli” If you want to make cannoli but don't have the shells on hand, try this trick with sugar cones. Fold sifted confectioners' sugar and mini chocolate chips into part-skim ricotta cheese. Fill a quart-size plastic bag with the mixture, twist closed, cut 1/4 inch off one corner, and pipe into sugar cones. Add a finishing touch by dipping the open end of each cannoli into your favorite chopped, toasted nuts. —**Danielle Planells, photo editor for *Prevention* Specials and former pastry cook**

“I Stuff Them with Sandwich Fillings”

For a fun twist on chicken or tuna salad, serve a scoop of it in a wafer cone. Kids and adults alike will enjoy eating the crunchy container instead of regular sliced bread. —**Bryan Davis, personal chef and caterer, Gaithersburg, MD**



“I Toss Together Trail Mix”

I use up broken ice-cream cones when making trail mix. Combine the cone pieces with raisins, peanuts, sunflower seeds, and cashews. Dump in a ziplock bag and munch on this smart snack anywhere you go! —**Laura McIntosh, host of *Bringing It Home* on PBS**

“I Fill Them with Popcorn” I sprinkle ground cinnamon, sugar, and salt over popped corn, drizzle some melted butter on top, and toss to coat. Then I scoop up the seasoned popcorn in waffle cones for an easy-to-handle, entirely edible party treat. The sweet-and-salty flavors combine with the crunchy cone for a fun-to-eat snack. —**Monica Bhide, author of *Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen***

“I Decorate Cupcakes” I created a really cute pumpkin-flavored with cupcake for a Halloween party and used a chocolate sugar cone as the hat. Decorate the cupcake with green icing and a candy corn for the nose, and then use cut pieces of black string licorice for the hair. —**Bobbie Lloyd, president/chief baking officer, Magnolia Bakery, New York City**

“I Serve Cheese-cake”

No fork or plate is required for this dessert—ideal for a casual party! I whip together organic Neufchâtel (light cream cheese) with a pinch of freshly grated lemon zest, a drizzle of honey, and just enough low-fat vanilla yogurt to create a mousselike texture. Then I pipe the filling into cones and decorate them with fresh sliced strawberries or pitted cherries. It's faster and more fun than regular cheesecake!

—**Jackie Newgent, RD, author of *Big Green Cookbook***



“I Make an Ice-Cream Cone Pie”

I use sugar cones instead of graham cracker crumbs to make a quick piecrust. I grind them in a food processor and stir in some melted butter and a little sugar. I press the mixture into a pie plate and bake it briefly. Then I fill it with ice cream, sorbet, or frozen yogurt and freeze. —**Lauren Chattman, author of *Dessert Express***

“I Cover Them with Frosting”

Flipping cones over turns them into decorating elements. Cover them with tinted frosting and they become towers on a castle cake or Christmas trees for a gingerbread house (decorate with sprinkles and dragées). Pipe the frosting for more realistic greenery. —**Anita Chu, author of *Field Guide to Cookies***

“I Coat Crab Cakes”

Ground-up wafer cones have a texture similar to Japanese panko and make a nice coating. Mix lump crabmeat, egg, Worcestershire sauce, lemon juice, chives, mustard, Old Bay seasoning, shallots, diced red bell pepper, salt and pepper, and a bit of mayo. Shape into cakes, dip in flour and egg wash, coat with crumbs, and pan-fry. —**David Rodriguez, executive chef, Costa d'Este Beach Resort, Vero Beach, FL**



“I Bake Chicken Tenders”

Crushed waffle cones add crunch and a touch of sweetness to this favorite finger food. Mix the cone bits with bread crumbs and a little vegetable oil. Dip chicken tenders in seasoned flour, then egg, and then in the waffle-crumbs mix. Place on a nonstick baking sheet and bake until browned all over. —**Janine Sciarappa, culinary arts instructor, Boston University**



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