



# Tepee Cookies

## INGREDIENTS:

- 24 pointed ice cream cones
- One boxed cake mix in chocolate (or any flavor you like!), plus water, oil and eggs to make according to box.
- One bag (12 oz.) of Wilton Candy Melts in dark chocolate.
- Leaf sprinkles (at least one to two cups of them)
- Straight pretzel sticks

## DIRECTIONS:

- Cover the entire top of a large springform pan with aluminum foil, wrapping it around several times.
- Use a small knife or scissors to make a tiny slit in the center.
- Push the pointed tip of one ice cream cone through the slit until the tip rests on the inside bottom of the pan.
- Repeat this with the rest of the cones (depending on the size of your pan you may need to bake these in two batches).
- Preheat oven to 350F degrees.
- Make cake mix according to box, and spoon or pipe into cones, filling them about 2/3 full.
- Bake at 350F degrees for about 15-20 minutes.
- Allow them to cool before removing.
- Use a knife to cut the points off of each cone. I scored around the edge with the knife and then just snapped the tip off with my fingers.
- Trim off tops of cupcakes to make a flat “bottom”
- Melt candy melts in microwave in 30 second increments, stirring in between, until melted and smooth.
- Dip the flat end of the cone into the chocolate, coating it completely.
- Dip chocolate into a bowl filled with leaf sprinkles.
- Set coated cone on parchment paper to harden up.
- Place remaining chocolate into a small zip-top bag and clip a corner.
- Pipe a bit of chocolate on the top of each tepee and then stick 3 pretzel sticks into the top.
- After chocolate has hardened up, serve and enjoy!!!