**Waffle Cones**

**Ingredients:**

1 egg

1 egg white

¼ tsp. salt

¼ cup sugar

2/3 cup flour

2 Tbsp. melted butter

**INSTRUCTIONS**

1. Whisk egg, egg, white, salt and sugar together until the mixture is light and fluffy; about 2 minutes.
2. Add the flour and mix until all the lumps are gone.
3. Stir in butter until it is well mixed.
4. Put 3 Tbsp. of batter onto the preheated waffle iron and cook until done. It should take between 1 and 2 minutes.
5. If you want to make it cone shaped, quickly wrap it around the cone tool.
6. If you want to make it bowl shaped, wrap it over a plastic pint container.
7. Repeat until you have used all the batter.