

SIDE DISH

Angel Cones

2 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
66 min	35 min	31 min	6	\$2.11	412 kcal

Angel Cones is a side dish that serves 6. One serving contains 412 calories, 4g of protein, and 16g of fat. For \$2.11 per serving, this recipe covers 6% of your daily requirements of vitamins and minerals. This recipe from Foodnetwork has 1 fans.

Ingredients

- ☐ 2 drops blue food coloring
- ☐ 6 ounce white chocolate bar
- ☐ 6 sugar ice cream cones
- ☐ 6 tablespoons marzipan
- ☐ 12 white chocolate dipped pretzels
- ☐ 6 servings Blue sanding sugar, garnish
- ☐ 6 servings Water, for icing consistency
- ☐ ¼ cup shredded coconut
- ☐ 6 servings Food coloring pens
- ☐ 1 tablespoon meringue powder
- ☐ 1 cup powdered sugar
- ☐ 2 drops red food coloring
- ☐ 6 vanilla wafer cookies
- ☐ 2 drops yellow food coloring

EQUIPMENT Bowl, Baking sheet, Aluminum foil, Microwave

Method

- 1

To make the icing for the skirt, in a small bowl, combine powdered sugar, meringue powder and add enough water to get the desired icing consistency.
- 2

Mix in 2 to 3 drops of blue food coloring. Set aside.
- 3

To make the hair, divide the coconut into 2 separate bowls and color with yellow food coloring in 1, and red in the other. Set aside.

- 4 To make the body, melt white chocolate bars in a medium bowl in the microwave for 30 seconds at a time, stirring in between heating. Dip cones in melted white chocolate. Holding onto the tip of the cone, dip larger end into the blue royal icing, then dust with sanding sugar.
- 5 Place cones in refrigerator on foil lined baking sheet until white chocolate has set.
- 6 While cones are setting, make angels' heads by rolling 1 tablespoon of marzipan into a ball. Set aside.
- 7 Remove cones from refrigerator. Gently push heads onto the tips of the cones. Using the remaining melted white chocolate, attach the coconut hair, vanilla wafer halo and the pretzel wings. Carefully draw on faces using food coloring pens.

Nutrition per serving

412

KCAL

4 g

PROTEIN

16 g

FAT

66 g

CARBS

Saturated Fat

7.2 g · 45% of daily needs

Fibre

1.1 g · 4% of daily needs

Sugar

56.6 g · 63% of daily needs

Sodium

315 mg · 14% of daily needs

Cholesterol

6 mg · 2% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/angel-cones-147176