

Fudge Cones

1. Make a scoop of fudge with a #30 (1 oz.) scooper (squeeze-type disher).
2. Using a sampler cake torch cone, dip the edge of the cone in white chocolate and place the fudge on top of the cone.
3. Let harden to attach fudge to cone.
4. Dip fudge and top edge of cone in white chocolate, shake and lightly scrape to remove excess coating.
5. Sprinkle as needed with:
 - Rainbow Decorettes
 - Rainbow Milk Chocolate Gems
 - Rainbow Mini-dark Chocolate Gems