

## Caramel Cones by A WandafulThing.com



### INGREDIENTS

- 1 pkg of mini ice cream cones
- 1 cup Butter
- 2 cups Brown Sugar
- 1 can condensed milk
- 3 cups of white mini-marshmallows

### DIRECTIONS

1. Lay out your mini ice cream cones on a parchment lined baking sheet, helps with the cleanup if you tend to spill any
2. Soften the butter in a large bowl in the microwave, add brown sugar and stir.
3. Add the condensed milk and stir again to combine the ingredients
4. Add the marshmallows and microwave at 45-60 second intervals, stirring after each interval (this may take 6 or 10 times), depending on your microwave.
5. Once all ingredients are combined and smooth when stirred, ladle or scoop some of the mixture into a large glass measuring cup and start to fill up the cones (fill them to the top).
6. Freeze for at least one hour to set.

