

Recipe of the Month

November 2018 | Fall Teepees



Ingredients:

- Sugar cones
- Leaf sprinkles – we used [these](#).
- Pretzel sticks
- Chocolate chips
- Parchment paper

PINNACLE PRESBYTERIAN CHURCH

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Directions:

1. Line your working surface with a piece of parchment paper.
2. In a small microwave safe dish, heat your chocolate chips on 50 percent power for 2-3 minutes, stirring every 30 seconds until melted.
3. Carefully break the tips off of your sugar cones, just big enough so that you can fit one or two pretzels inside.
4. Now hold the tip off your cone and dip the bottom into your melted chocolate, just enough that it will cover the edges.
5. Then set on your parchment paper and sprinkle your leaf sprinkles onto the melted chocolate.
6. Carefully hold the center of your cone and dip the opposite side into the chocolate.
7. Break three pretzel sticks into three different sizes, dip the ends into your chocolate, and stick them onto the top of your cone teepee.
8. Sprinkle a few more leaves onto the top.
9. Carefully transfer to the freezer for about 15 minutes to harden to chocolate.

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