

Sweet Fiesta Tacos

Ingredients:

1 whole egg

1 egg white

¼ tsp. salt

½ cup granulated sugar

⅔ cup sifted all-purpose flour

2 Tbsp. butter, melted and cooled slightly

pink and white chocolate

pink, white and yellow sprinkles

Directions:

1. Beat the egg, egg white and salt in a small bowl with a fork until well blended.
2. Beat in the sugar until it is incorporated and the egg has lightened in color slightly; about 1 minute.
3. Add flour and beat another 15 seconds or until incorporated and all lumps are gone.
4. Add the melted butter and stir until well blended.
5. Spoon 2 tablespoons of batter in the center of the iron. Bake for 1 minute then check for proper color. Cook an additional 5 to 10 seconds if necessary.
6. Open the waffle cone iron and with the waffle still on the iron use a cookie cutter to cut the waffle into a circle. Carefully lift the waffle up and while it is still hot (and it will be hot!!) tear away the extra and gently push the circle into a taco shell shape until it's cooled.

7. In separate bowls melt some pink and white chocolate and dip the ends of the waffle cone taco shells before adding sprinkles of choice. Lay open side down as the chocolate cools.
8. Slice a carton of key lime sherbet and use the same round cookie cutter to cut out circles of sherbet. Cut the circles in half and wedge the half moons of ice cream into the taco shells. Put in the freezer for at least one hour.
9. Using the rest of the melted chocolate to drizzle over the top.
10. Optional: add additional sprinkles or lime zest!