



## [Banana Cream Cones](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 15 Minutes

### **Banana Cream Cones Recipe Mise en Place:**

- [Stand Mixer](#)
- [Spatula](#)
- [Measuring Cup](#)
- Spoon

### **Banana Cream Cones Recipe Ingredients:**

- 16 oz Heavy Whipping Cream
- ¼ cup Confectioners Sugar
- 2 cups Bananas, mashed (about 2 bananas)
- 8 oz [Mallow Bites](#), separated
- 10 Ice Cream Cones
- 3 Mint Leaves, separated for garnish

### **Banana Cream Cones Recipe Directions:**

- Separate mallow bites, setting aside all banana flavor. (Store the rest of your mallow bites for another time.)
- Using a stand mixer, whip heavy cream and confectioners sugar together until stiff.
- By hand, stir in mashed bananas and banana flavored [Mallow Bites](#)
- Spoon into ice cream cones.
- Top with mint leaf and serve.
- The banana will brown a little when mixed with the cream so it's best to serve immediately.
- Note: These really are best when prepared and served the same day. The cone will soften if left to sit overnight.
- Makes 10 Banana Cream Cones