Chocolate Waffle cone

Amount	Ingredient
1 oz	Dark chocolate
2 tbsp	Butter
2 ea	Eggs
¼ tsp	Salt
½ cup	Sugar
½ cup	Flour
2 tbsp	Cocoa Powder
1 tsp	Vanilla Extract

Instructions-

1. Pre heat oven to 350
2. Melt butter and chocolate over double boiler, mix until smooth, set aside to cool
3. Beat eggs, vanilla and salt together until blended and fluffy.
4. Add melted chocolate mixture to eggs and mix until smooth
5. Combine flour and cocoa powder and add to the egg mixture. Gently fold together, trying not to over mix the batter
6. Place 2 tbsp of batter on a silicon baking mat and carefully spread out until very thin, working in batches of 2-3
7. Bake for 7-8 minutes or until the rounds have a matte finish
8. Remove from oven and quickly form into desired shapes. You will be able to mold them until they start to cool off. Then they begin to break.