

Peach Cobbler Stuffed Cones That Turn a Classic Dessert into a Fun Handheld Treat

6 cinnamon graham crackers, crushed into crumbs



OVEN
350°F

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SOURCE
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INGREDIENTS

For the cones:

- 6 waffle ice cream cones
- 1 cup white chocolate chips
- 2 tablespoons coconut oil
- 6 cinnamon graham crackers, crushed into crumbs

For the peach cobbler filling:

- 1 large can peaches in juice, drained
- 1/2 cup butter, divided
- 1/4 cup brown sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/3 cup chopped pecans
- 4 cups crumbled pound cake or butter cake

For the cheesecake filling:

- 1/2 cup butter, softened
- 1 teaspoon vanilla extract
- 4 cups powdered sugar
- 2 tablespoons heavy whipping cream
- 1 package cheesecake pudding mix

DIRECTIONS

1. Preheat your oven to 350°F.
2. Melt the white chocolate chips with the coconut oil in short intervals until smooth.
3. Coat the inside of each waffle cone with melted white chocolate and let them set.
4. Dip or brush the top outer edge of each cone with more white chocolate, then roll or sprinkle with crushed cinnamon graham crackers.
5. In a baking dish, add part of the butter to coat the bottom.
6. Mix the peaches with brown sugar, cinnamon, and nutmeg.
7. Spread the peach mixture into the dish and top with crumbled cake, remaining butter, and chopped pecans.
8. Bake until bubbly and golden, then cool.
9. Beat the softened butter, vanilla, powdered sugar, heavy cream, and cheesecake pudding mix until fluffy.
10. Pipe cheesecake filling into the bottom of each cone.
11. Add a spoonful of peach cobbler filling.
12. Pipe in more cheesecake filling.
13. Finish with more peach cobbler and a drizzle of melted white chocolate.
14. That layered assembly closely follows the source recipe's method: chocolate-lined cones, baked peach cobbler mixture, then alternating cheesecake filling and peach filling before serving.

SWAPS & NOTES

You can make these cones fit what you already have in your kitchen.

Fresh peaches can work when in season, but canned peaches keep the recipe quick and consistent.

Walnuts can replace pecans if that's what you have.

Vanilla wafers or graham cracker crumbs can stand in for cake crumbs in the cobbler layer for a slightly different texture.

TIPS FOR SUCCESS

Let the peach mixture cool before filling the cones.

Warm filling can soften the cone too quickly and make it harder to serve.

Another good move is lining the cones thoroughly with white chocolate.

That acts like a barrier and helps keep the cones crisp longer.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/peach-cobbler-stuffed-cones-that-turn-a-classic-dessert-into-a-fun-handheld-treat/>