

How I Make Homemade Choco Tacos That Beat the Ice Cream Truck Version

Why I'm Obsessed With These DIY Choco Tacos



TIME
30 min

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INGREDIENTS

(Makes 6 Choco Tacos | Prep Time: 30 minutes | Chill Time: 2+ hours)
For the Filling & Topping: 1 pint vanilla ice cream (or your favorite flavor) 1 cup semi-sweet chocolate chips 1 tablespoon coconut oil (for smoother melting) 1/2 cup chopped peanuts (or almonds, sprinkles, etc.)

DIRECTIONS

1. Step-by-: Step)
2. Make the : Waffle Shells
3. In a mixing bowl, I whisk together the eggs, sugar, and salt until light and frothy. Then I stir in the flour, melted butter, and vanilla until I have a smooth, pourable batter.
4. Using my pizzelle maker (or waffle cone maker), I cook the batter for about 30 seconds to a minute-just until golden brown and pliable. As soon as I remove a circle, I quickly fold it over a utensil handle or rolling pin to form a taco shape. It hardens in seconds, so I work fast.
5. Freeze the : Shells
6. Once shaped and cooled, I pop the empty shells in the freezer for about 15 minutes. This helps them stay crisp and ready for filling.
7. Fill : With Ice Cream
8. I let the ice cream soften a bit so it's easy to scoop and spread. Then I carefully spoon it into each shell, pressing it in gently and smoothing the edges. Once they're filled, I lay them on a parchment-lined baking sheet and freeze again for 1-2 hours, or until solid.
9. Dip and : Top
10. While the tacos are freezing, I melt the chocolate chips with coconut oil in the microwave, stirring every 30 seconds until smooth. Once the tacos are frozen solid, I dip the tops in the melted chocolate and immediately sprinkle on chopped peanuts.
11. Freeze : Until Set
12. Back into the freezer they go until the chocolate is firm-about 15-20 minutes. After that, they're ready to

serve or store in a zip-top bag for whenever the craving hits.

13. My Tips for : Choco Taco Success
14. Work quickly with the shells
15. : They set fast, so shape them right off the press.
16. Use softened-not melted-ice cream
17. : Easier to spread without making a mess.
18. Freeze between each step
19. : Keeps everything firm and manageable.
20. Customize toppings
21. : Go wild-coconut flakes, rainbow sprinkles, crushed cookies, you name it.
22. Flavor : Variations I Love
23. Once I nailed the classic version, I started experimenting. Here are some fun spins:
24. Cookies & : Cream
25. : Oreo ice cream + white chocolate dip + crushed cookie topping

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Original recipe: <https://chefmaniac.com/how-i-make-homemade-choco-tacos-that-beat-the-ice-cream-truck-version/>