



Cupcake Cones

Yields: 24 Servings

Total Time: 35 Minutes

A pretty common discussion in the Spatchcock house? What to have for dessert. When it comes to a party with the kids in action, the usual debate is cupcakes or ice cream cones. We thought “Why not split the difference?” So we make cupcakes IN an ice cream cone. Plenty of that awesome frosting, and plenty of sugar, because we all know that’s exactly what you want to keep kids goin’ all day and get them on their best behavior. The crunch of the cone with the fluffy cake is such a great, satisfying bite, and the sweet, creamy frosting brings it all together. This baby has mouthfeel, flavor, and the perfect treat that won’t melt all down your fingers and make a mess (with much respect to ice cream, another one of our favorite things in the whole wide world). This one’s easy, and the crowd seems to love it. Get bakin’ and get crunchin’. And, if you’re really fiending for ice cream, you can replace the frosting with that too, and leave the cake in the cone up to the top. Still great!

Ingredients

- 1 box of yellow cake mix (follow directions on the box, usually requires an egg vegetable oil)
- 24 mini ice cream cones (make sure they’re the cake cones)
- 4 C Butter cream frosting (ingredients/directions below)
- Rainbow sprinkles, obvs

Ingredients for Buttercream Frosting

- 1 ½ C unsalted butter at room temperature
- Pinch of fine sea salt
- 1 ½ lbs of powdered sugar, sift it before using
- 1 Tbsp vanilla extract
- 3 Tbsp heavy whipping cream
- Big pinch of table salt



Directions for Buttercream Frosting

- Use your stand mixer with the paddle, and beat the butter up on medium speed for 7 minutes
- Lower the speed, and slowly add in the salt and sugar, and beat until it is evenly mixed
- Add in vanilla and the heavy cream and mix on low until fully mixed, 2-3 minutes
- Add the salt
- Increase back to medium speed and beat it up for 7 minutes
- You want it thick, but if you have to thin it out, add some milk (only a little bit)

Directions

- Preheat your oven to 350°F
- In a separate large bowl, follow the directions on the box of cake batter, mix, and set aside
- Take the cones and take a mini muffin and line 'em up. If you don't have one, pack the cones in tight on a foil pan, using tin foil as guard rails to keep 'em straight
- Fill each cone $\frac{2}{3}$ of the way full with the batter
- Bake 'em for 17 minutes until a toothpick can get in there and out clean
- Use a piping bag and twirl up the frosting like a soft serve ice cream cone
- Hit 'em with the sprinkles, you got a hit dessert!