

Cupcake Cone Recipe

Written by Foxilady2828

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Ingredients & Quantities

125g Self Raising Flour
125g Margarine
125g Caster Sugar
2 Eggs
3g Baking Powder Bag
40g Icing Sugar
10ml Cold Water
8 Flat Bottomed Ice Cream Cones

Method

1. Cream together the margarine and sugar until light and fluffy
2. Beat in the eggs
3. Fold in the flour
4. Arrange the flat bottomed cones standing up right in an oven proof dish, make sure that they are tight enough together so that they do not fall over
5. Pour the cake mixture into a piping bag and pipe into the cones so that they are two thirds full
6. Place in a moderate oven and bake for 10 – 15 minutes or until cooked thoroughly
7. Cool on a wire tray
8. Make up the icing by mixing together the icing sugar and water until smooth, add more water if necessary as

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the amount above is just a rough guide

9. Once cooled ice the top of the sponges and decorate with sprinkles

* Butter cream or melted chocolate are ideal toppings for these tasting treats.