

Ice Cream Cone Cupcakes



Ingredients

- 1 ¼ cup flour
- ¼ tsp salt
- 1 ¼ tsp baking powder
- 6 tbsp room temp butter
- ¾ cup sugar
- 2 Tbsp vegetable oil
- 1 ½ tsp vanilla
- 2 eggs
- ½ cup + 2 Tbsp milk
- Ice cream cones

Buttercream Frosting:

- 4 cups powdered sugar
- 1 cup room temp butter
- 2-3 Tbsp milk
- 1 ½ tsp vanilla
- Pinch of salt

Utensils

- Mixing bowls
- Whisk
- Stand or hand mixer
- 9x13 pan
- Foil
- Oven Mitt



Recipe Instructions

Step 1: Dry Ingredients

Whisk flour, salt, and baking powder in a bowl. Set aside.

Preheat oven to 350°

Step 2: Cream Sugar

Add butter, sugar, vegetable oil and vanilla into another mixing bowl and beat for 3-6 minutes with the hand mixer.

If you have a stand mixer, use the beater attachment.

Add each egg one at a time and beat between each addition.

Step 3: Dry & Milk

Add half the dry ingredients to the bowl with butter and sugar. Beat.

Add milk and beat.

Add the rest of the dry ingredients and beat until combined.

Step 4: Bake

Wrap foil around pan and puncture 12 holes to hold each cone. Fill Tray with cones.

Scoop batter into the cones, only filling ¾ full.

Bake at 350° for 15-18 minutes or until fully baked.

Step 5: Frosting

Beat all frosting ingredients in a mixing bowl until light and fluffy. Either use a spoon to frost, or a piping bag.

Let cupcakes cool for at least 10 minutes before frosting.

Step 6: Enjoy!

Frost and decorate! Feel free to use food coloring for the frosting, use sprinkles, or put a cherry on top!

Enjoy!!



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Kitchen Safety Tips:

Let anyone around you know that you will be using the oven.

Always use an oven mitt when touching any pan that goes into the oven!