Cone Cupcakes with Chocolate Ganache

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 box of your favourite cake mix, I used Betty Crockers Devil's Food mix
- Whatever the box says you need

- 200g chocolate chopped

- 125ml cream
- Icecream cones

- Flaked almonds for decoration

Instructions

1. Follow the instructions for the cake batter
2. Preheat the oven for 180*C

3. Line up 12 icecream cones onto a baking tray or muffin tin and fill with batter 3/4 of the way
4. Bake for about 20mins
5. Cool them on a wire rack

6. Ice them with the ganache and sprinkle almonds ontop

To make Ganache,

1. Heat cream in a small saucepan until almost boiling
2. Take it off the heat and pour it over the chopped chocolate stirring as you go

until its all melted

3. Set aside at room temperature to cool, stirring once in awhile until it's cool and spreadable (try to resist the urge to eat it by the spoonful)