



# Molly's Ice Cream Cone Cupcakes

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 box cupcake mix (I used Betty Crocker Party Rainbow Chip mix, but you can use any flavor you like!)
- water, vegetable oil, and egg whites or egg substitute (as called for on the mix box)
- 24 flat-bottom ice cream cones
- 1-2 containers of frosting
- sprinkles, nuts, cherries, candies, gummies, mini chocolate chips (whatever you like on your ice cream cone!)

## Instructions

Preheat the oven to 350F.

Unwrap the cones, and make sure they all have totally flat bottoms. You might have to scrape off some of the excess 'cone' material to ensure the cones stand upright. Place the cones on a cookie sheet, standing upright.

Mix the cupcake batter according to the box directions.

Spoon the batter into the cones, filling only 2/3 of the way to the top of the cone. Be sure not to over-fill, as the batter will puff up! Also, be sure not to spill any excess batter onto the cones, as it will burn quickly, leaving unsightly marks on your cones!

Once all the cones are filled, carefully slide into your preheated oven. The cones will be top-heavy, so be very careful not to topple them!

Bake for 18-25 minutes, or until the mix is puffy and golden and a toothpick inserted

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into the center of the cone comes out clean. Remove from the oven and allow to cool completely.

Frost each cupcake and dress with sprinkles as you go. If you wait until you frost them all to start sprinkling, your sprinkles won't stick well.

Here's where you can get creative – use green frosting and chocolate chips for a 'mint' ice cream look, use white frosting with crushed walnuts and a cherry on top for a 'sundae' look, use light orange frosting with a swirl of white frosting for a 'creamsicle' look, or frost pink, chocolate, and vanilla stripes for the 'Neapolitan' look! Have fun...