

CUPCAKE CONES

TIME	SERVES	COOK TEMP
35 MINUTES	24	350

INGREDIENTS

- 1 box yellow cake mix (and ingredients required on box)
- 24 cake cones (flat bottoms)
- 1 tub frosting
- 24 marischino cherries
- food coloring (1 - 2 colors)

DIRECTIONS

1. Preheat the oven to 350 degrees. Place one cone in each well of a cupcake tin. If you have two, you can prep two - otherwise, make a second batch after your first.
2. Mix the cake mix according to the directions on the box. Divide the batter into two separate bowls. Add food coloring to one or both bowls.
3. Using spoons, scoop both colors of batter into each cone. Do not overfill - you should only fill them about halfway. They will rise in the oven.
4. Bake for 18 - 23 minutes.
5. Let the cupcakes cool.
6. Empty the frosting into a bowl. Beat with an electric mixer for 1 minute to lighten and fluff up the frosting.
7. When cool, top each cupcake cone with a heaping spoonful of frosting. Top with a cherry!