



Ice Cream Cupcakes in a cone

Ice cream cupcakes are unmissable during the summer, even in the baking world. Therefore, make these delicious Soft Ice Cream Cupcakes in a cone. The cake is made with the FunCakes Mix for Cake Brownie and decorated with the FunCakes Enchanted Cream. Also perfect to hand out in the summer!

Boodschappenlijstje



FunCakes Mix for Cake Brownie 500g

F11195
€5.29



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Sugar Strands Pastel 80g

F52195
€2.69



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Cone Rack

03-0-0075
€12.49

Ingrediënten

- 360 g FunCakes Mix for Cake Brownie
- 150 g FunCakes Mix for Enchanted Cream®
- FunCakes Hazelnut Crunch
- FunCakes Sugar Strands Pastel
- 40 gr butter
- 2 eggs
- 75 + 100 ml water
- 100 ml milk
- 12 ice cones

Benodigdheden

- FunCakes Decorating Bags 41 cm pk/10
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Cone Rack

Step 1: Make the FunCakes Mix for Cake Brownie

Preheat the oven to 180°C (hot air oven 160°C) and place the ice cream cones in the rack and on a baking sheet. Make sure all the ingredients are at room temperature. Then prepare 360 grams of FunCakes Baking Mix for Cake Brownie with 2 eggs, 40 grams of butter and 75 ml of water and mix on the lowest setting for 3 minutes to make a smooth batter. Scoop the batter into a piping bag, cut off a tip and fill the ice cream cones with batter. Bake the cupcakes for about 20 minutes, then let cool completely.

Step 2: Prepare the FunCakes Enchanted Cream

Meanwhile, prepare 150 grams of FunCakes Mix for Enchanted Cream® with 100ml of milk and 100ml of water as indicated on the package. Place the nozzle 1M in a piping bag and then fill with the enchanted cream.

Step 3: Decorate the ice cream cupcakes

When the ice cream cones are well cooled, use the piping bag to make a nice tall tuft in the ice cream cone. You do this by spiraling the piping bag from the inside out while piping. Then decorate the ice cream cupcakes with the hazelnut crunch and the sugar strands pastel.

Step 4: Enjoy these delicious Ice Cream Cupcakes in a cone!