



## Mermaid ice cream cone cakes

These cakes are baked in ice cream cones and decorated in the Mermaid theme. This is a nice treat for anyone who loves mermaids and ice creams!

## Boodschappenlijstje

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FunCakes Mix for Buttercream 1 kg

F10560  
€7.49



FunCakes Mix for Cupcakes 1 kg

F10505  
€6.45



FunCakes Food Colour Gel Aqua 30 g

F44190  
€3.55

Other materials for 10 cones:

- 125 + 250 gram soft butter
- 2 ½ egg
- 200 ml water
- Ice cream scoop
- Ice cream cones

Mix 200 gram FunCakes mix for Buttercream with 200 ml water and set aside. Preheat the oven to 180°C (convection oven 160°C). Mix 250 gram FunCakes mix for Cupcakes with 2 ½ egg and 125 gram soft butter at low speed for 4 minutes into a smooth batter. Put the ice cream cones on a baking tray. Put the batter in a decorating bag and fill the cones with the batter. Bake the cakes in 18-20 minutes and let them cool down.

Finish the buttercream as described on the packaging. Divide the buttercream into two portions and colour them with the FunColours Aqua and Mint Green gel. Put the two buttercreams in one bowl and mix them a bit, to create a marble effect. Use an ice cream spoon to scoop buttercream on every ice cream cone cake. Put them in the fridge.

Heat some spoons of FunCakes Dip 'n Drip White in the microwave for 10 seconds. Colour it purple with the FunColours gel. Put it in a decorating bag and cut off the tip. Let it drip over the buttercream scoops. Sprinkle some FunCakes Mermaid Medley over the drip. Store the ice cream cone cakes in the fridge. Take them out of the fridge two hours before serving.