

S1 Baking Club

Ice cream cone cupcakes

Ingredients

50g SR Four
50g Caster Sugar
50g Margarine
1 Egg



Method - Sponge

1. Pre-heat the oven to 180°C or Gas Mark 5
2. Place five ice cream cones on a baking tray.
3. Cream butter and caster sugar until soft using a wooden spoon.
4. Stir in beaten egg and sieved flour and mix to give a soft dropping consistency.
5. Divide the mixture between the cones. Bake for 15 minutes until well risen and springy to the touch.
6. Allow to cool.

S1 Baking Club

Ice cream cone cupcakes

Ingredients - Icing

100g Icing Sugar

50g Butter

25ml Milk

Food Colouring



Method - Icing

1. Sieve icing sugar into a bowl.
2. Cream butter and icing sugar together.
3. Add milk and food colouring
4. Pipe onto cupcakes once cooled.
5. Decorate with sprinkles and enjoy!