



Featuring Today's Food Compliments of:



Fourth of July Cupcake Ice Cream Cones

Ingredients:

6 sugar cones with flat bottom
Festive candies red, white and blue sprinkles
Piping bags filled with Sweet Vanilla Frosting in red, white and blue (see below)
12 mini cupcakes
6 sparkler candles

Vanilla Cupcake

2 ½ cups cake flour
1 Tbs baking powder
½ tsp salt
8 oz butter
1 ¾ sugar
4 eggs
2 tsp vanilla
1 ¼ cup milk

Sweet Vanilla Frosting

1 lb room temp unsalted butter
1 lb sifted powdered sugar
1 tsp vanilla extract
1 ½ tsp milk

Instructions: Put a dollop of frosting in the bottom of each cone. Next, place a mini cupcake on top of the dollop, right side up. Add a second dollop of frosting over the mini cupcake. Place a second mini cupcake upside down on top of frosting, gently pressing in place. Create a Fourth of July swirl by placing large amount of Sweet Vanilla Frosting in piping bag with a dollop of red or blue frosting mixed in. Start on edge of ice cream cone and pipe a rosette of frosting around the cupcake, releasing at the top. Add your Fourth of July candy decorations and sparkler candles for festive fun!

Sweet Vanilla Frosting: Whip butter 2 minutes on medium to high speed. Add powdered sugar in parts, continue to whip on medium until combined. Add vanilla and milk. Beat for 4 minutes until well combined. May need to add more vanilla or milk, depending on texture.

Vanilla Cupcake: Make sure all ingredients are at room temperature. Set oven for 325 degrees with 2 racks. Gather cupcake liners and cupcake pan and an ice cream scoop. Sift together dry ingredients flour, baking powder, salt. In mixing bowl with a flat beater. With the mixer in low speed cream butter and add sugar. Beat for 2-3 min until fluffy. Add the eggs one at time, beating well for 2-3 min and scraping down the bowl after each addition. Add the dry ingredients alternating with mixture and milk/ vanilla mixture in thirds. When all has been incorporated, mix well on low speed for 1 -2 minutes. Use an ice cream scoop and fill lined cupcake liners 90% full. Bake 20 min or until toothpick comes out clean or cake springs back when touched. Each oven is different... a few min more or less may be needed.