

## Red Velvet Ice Cream Cone Cupcakes

### Ingredients:

- Sasko Quick Treats Vanilla Muffin Mix
- Moir's crimson pink food colouring
- Flat-bottomed ice cream cones
- 2 eggs
- 1 cup oil
- 1 cup milk
- Cream cheese
- Castor sugar
- Chocolate sprinkles
- Almonds
- Silver sugar balls
- Funfetti

### Method:

1. Pre-heat oven to 180°C.
2. Pour the milk and oil into a large mixing bowl.
3. Add two large eggs and mix until combined.
4. Add Sasko Quick Treats Vanilla Muffin Mix to the bowl & stir until the batter is smooth.
5. Add the Moir's food colouring to the batter & stir.
6. Using a knife cut holes into the bottom of a disposable tin baking tray.
7. Place the ice cream cones upright into the holes.
8. Use a piping bag or a spoon, pipe the cupcake batter into each ice cream cone. Make sure not to fill it right to the top, leave space for it to rise.
9. Place the tin tray into the oven. Bake for 25 minutes.
10. In a separate bowl combine the cream cheese and castor sugar, stirring until smooth.
11. Remove the cupcakes from the oven and allow to cool for 10 minutes.
12. Spread the icing over the cupcakes, garnish with funfetti & ENJOY!