

# Ice Cream Cone Cupcakes

12 cupcakes



## Ingredients

1 1/2 cups all-purpose flour

1 1/2 teaspoons baking powder

1/4 teaspoon salt

1/2 cup unsalted butter, room temperature

2 tablespoon mayonnaise

3/4 cup + 2 tablespoons sugar

2 eggs

1 teaspoon vanilla extract

1/2 cup + 2 tablespoons milk

12 wafer cones

1 1/2 cups white buttercream frosting

Toppings of your choice i.e. sprinkles, maraschino cherries, chocolate chips

## Instructions

Preheat oven to 350 degrees.

In a bowl, whisk together dry ingredients: flour, baking powder, and salt. Set aside.

In a medium bowl, with an electric mixer or by hand, cream the butter and sugar until light and fluffy, about 2-3 minutes. Add eggs, one at a time, mixing well after each addition. Scrape down the sides of the bowl as needed and mix in the vanilla.

Add dry ingredients and milk to the butter mixture, alternately, beginning and ending with dry ingredients. Mix until incorporated after each addition. Be sure not to over beat.

Using a mini cupcake scoop, fill wafer ice cream cone  $\frac{2}{3}$  full of batter, being careful not to over fill cone. Place filled wafer cones into mini muffin pans so that they do not tip over when baking.

Bake until the center is firm, about 10-12 minutes, rotating pan once if needed. Transfer to a wire rack; let cool for 5 minutes. Remove wafer cones from pan and let cool completely on a wire rack.

Once wafer and cupcake are cooled, frost top with buttercream frosting, spread on with an offset spatula or piped from a bag. Sprinkle with confetti sprinkles before frosting dries to ensure they stick. Top with a cherry. Enjoy!

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