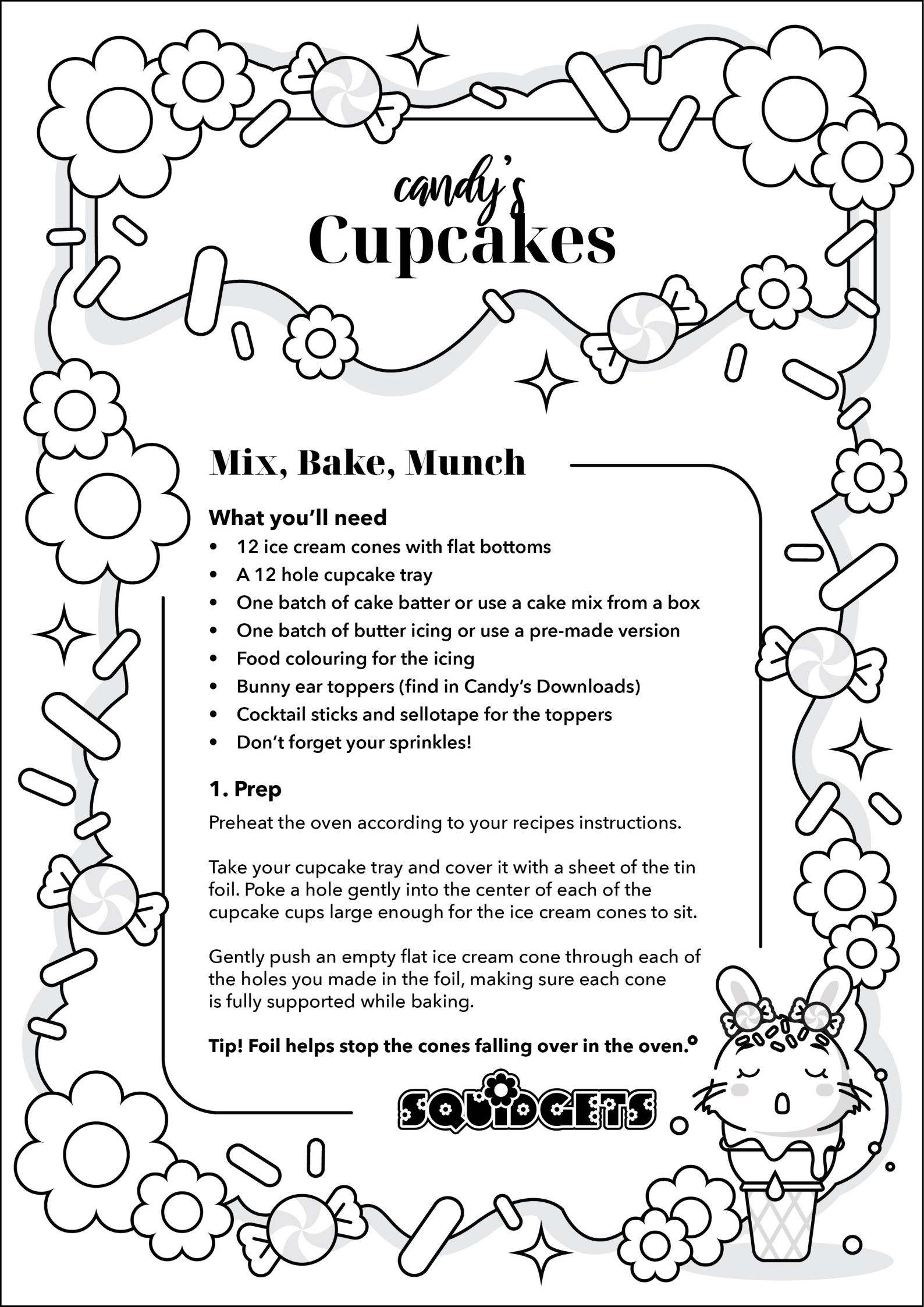




candy's Cupcakes

Mix, Bake, Munch

What you'll need

- 12 ice cream cones with flat bottoms
- A 12 hole cupcake tray
- One batch of cake batter or use a cake mix from a box
- One batch of butter icing or use a pre-made version
- Food colouring for the icing
- Bunny ear toppers (find in Candy's Downloads)
- Cocktail sticks and sellotape for the toppers
- Don't forget your sprinkles!

1. Prep

Preheat the oven according to your recipes instructions.

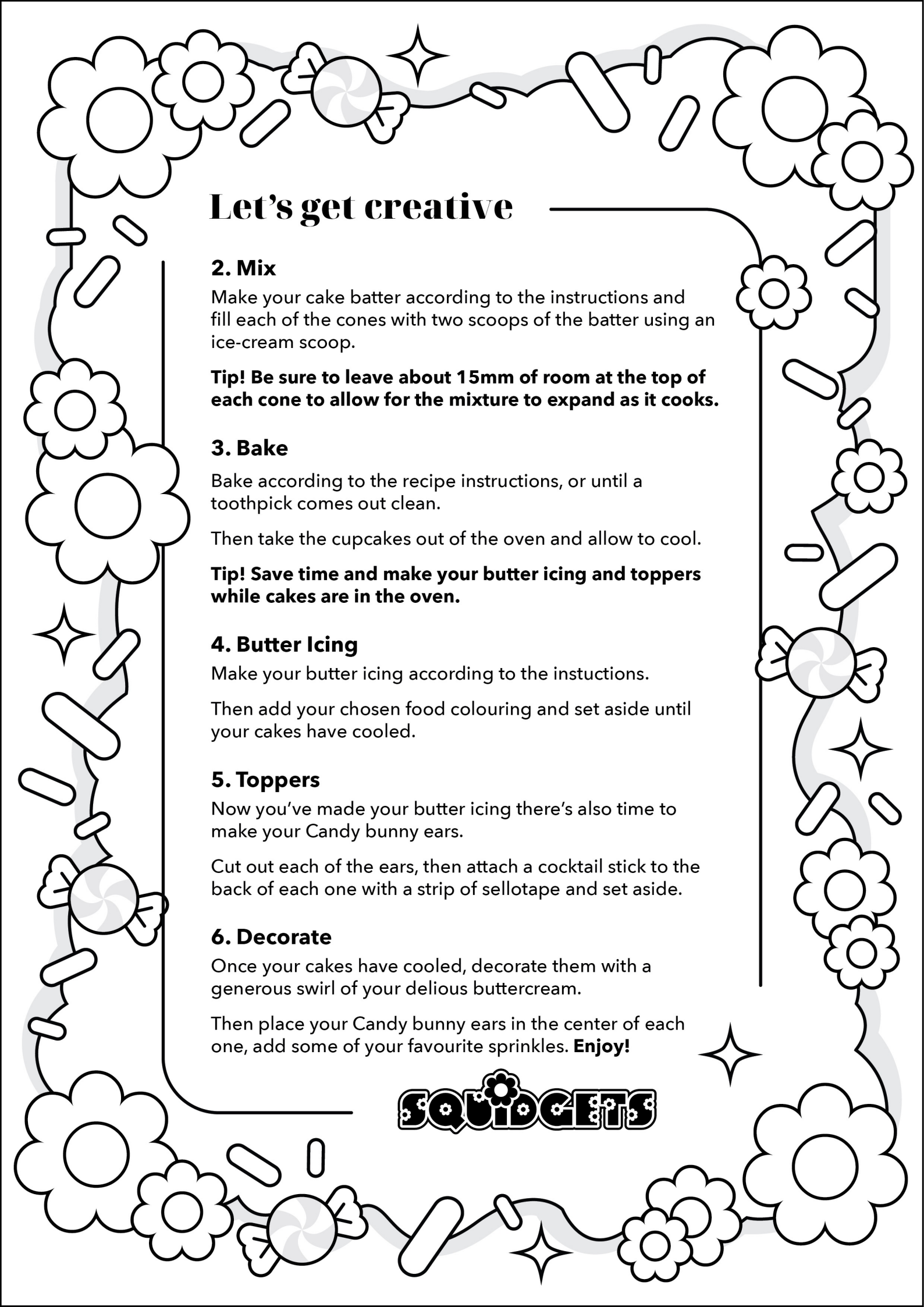
Take your cupcake tray and cover it with a sheet of the tin foil. Poke a hole gently into the center of each of the cupcake cups large enough for the ice cream cones to sit.

Gently push an empty flat ice cream cone through each of the holes you made in the foil, making sure each cone is fully supported while baking.

Tip! Foil helps stop the cones falling over in the oven.°

SQUIDGETS





Let's get creative

2. Mix

Make your cake batter according to the instructions and fill each of the cones with two scoops of the batter using an ice-cream scoop.

Tip! Be sure to leave about 15mm of room at the top of each cone to allow for the mixture to expand as it cooks.

3. Bake

Bake according to the recipe instructions, or until a toothpick comes out clean.

Then take the cupcakes out of the oven and allow to cool.

Tip! Save time and make your butter icing and toppers while cakes are in the oven.

4. Butter Icing

Make your butter icing according to the instructions.

Then add your chosen food colouring and set aside until your cakes have cooled.

5. Toppers

Now you've made your butter icing there's also time to make your Candy bunny ears.

Cut out each of the ears, then attach a cocktail stick to the back of each one with a strip of sellotape and set aside.

6. Decorate

Once your cakes have cooled, decorate them with a generous swirl of your delicious buttercream.

Then place your Candy bunny ears in the center of each one, add some of your favourite sprinkles. **Enjoy!**

SQUIDGETS