

Paradise Recipe



Ice Cream Cone Cupcakes

Ice cream cones with a mixture of pound cake and candied fruit topped off with icing and a candied cherry.

Ingredients:

- 8oz. cup Extra Fancy or Deluxe Fruit Cake Mix
- 4oz. cup Red Cherries (for decoration)
- 1 box Pound Cake (prepared as directed on box)
- 12 Jumbo Flat Bottom Ice Cream Cones
- Sprinkles
- Icing (see below)

Cupcakes:

Prepare Pound Cake as directed and add in the Extra Fancy or Deluxe Fruit Cake Mix

Fill ice cream cones 2/3 full and bake at 350 degrees for 20 – 25 minutes or until a toothpick inserted in the middle comes out clean.

Cool completely.

Pipe or frost icing on cupcakes.

Decorate with sprinkles and a cherry

Icing:

4 cups confectioners sugar

1/2 cup shortening or butter

1 teaspoon vanilla

1/3 cup milk or as needed

Mix sugar, shortening or butter, vanilla, and enough milk to make desired consistency. Frosting must be firm enough to hold a shape when piped through a pastry tip. If frosting is too thin, beat in a little more sugar; if frosting is too thick, beat in milk, adding a few drops at a time.

