



Ice Cream Cupcakes

12 cupcakes



Easy

⌚ up to 20 Min.



Ingredients:

For the Cupcakes:

165 g Margarine
165 g Caster Sugar
3 Medium Eggs
5 ml Dr. Oetker Madagascan Vanilla Extract (1 tsp)
165 g Self-Raising Flour
12 Ice-cream Cup cones

For the Decoration:

400 g Dr. Oetker Vanilla Buttercream Style Icing
Chocolate Flakes
Dr. Oetker Bright and Bold 4-Cell

1 For the Cupcakes:

Pre-heat oven to 180°C (160°C /Gas Mark 4). Place the ice cream cones into a cupcake tin – to hold them upright when baking.

2 Cream together the butter and sugar until light and fluffy.

3 Gradually beat in the eggs and Vanilla Extract, if the mixture starts to curdle, add a little flour.

4 Fold in the remaining flour with a metal spoon.

5 Divide the mixture into the ice-cream cones and bake for 15 - 20 minutes until well risen and firm to the touch. Remove from oven, leave to cool on a cooling rack.

6 To Decorate:

Once cooled place the Vanilla buttercream in a piping bag fitted with a star nozzle. Pipe a buttercream swirl onto the top of each ice-cream cupcake. Cut the flakes in half and place onto each cupcake and finally sprinkle with the Bright and Bold Sprinkles to finish!



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK.
www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: crt@oetker.co.uk