

Cupcake Cones

My philosophy is that cake exists primarily as a frosting delivery system, so more frosting in these treats equals better cupcakes!

YELLOW CAKE

- 1 cup (2 sticks) unsalted butter, softened
- 2 cups sugar
- 4 large eggs, room temperature
- 1 1/2 cups self-rising flour
- 1 1/4 cups all-purpose flour
- 1/4 teaspoon kosher salt
- 1 cup whole milk
- 1 teaspoon vanilla extract

CHOCOLATE AMERICAN BUTTERCREAM

- 1 cup (2 sticks) unsalted butter, room temperature
- 6 oz. bittersweet chocolate, melted and cooled to lukewarm
- 3 1/2 cups powdered sugar
- 1 teaspoon vanilla extract
- 1 large pinch of kosher salt
- 1-2 tablespoons whole milk

AND/OR

VANILLA AMERICAN BUTTERCREAM

- 1 cup unsalted butter, room temperature
- 1 large pinch of kosher salt
- 2 teaspoons vanilla extract
- 2-3 tablespoons whole milk
- 4-5 cups powdered sugar

OTHER

- Ice Cream Cones (I used Baskin & Robbins)
- Sprinkles



MAKING THE CAKE

To make the **Yellow Cake**, preheat the oven to 350 degrees F. Grease a half-sheet pan (13" X 18") and then line it with parchment paper. In the bowl of a standing mixer fitted with a whisk, cream the butter and sugar until fluffy (about 3 minutes). Add the eggs one at a time, beating well after each addition. In a small bowl, combine the self-rising flour, all-purpose flour and kosher salt. In another small bowl, combine the whole milk and vanilla extract. You will be adding the flours in four parts alternating with the milk/vanilla mixture and beating well after each addition. Flour, milk, flour, milk, flour, milk, flour. Got it?

Spread the batter in the prepared pan and bake until the top springs back when lightly touched, about 20-22 minutes. Set the pan on a rack to cool.

MAKING THE FROSTING

If you are making the **Chocolate Buttercream Frosting**...Beat the butter until creamy, about 2 minutes. Add the melted chocolate and continue to beat. Then add the powdered sugar, vanilla, a big pinch of kosher salt and about 1 tablespoon of whole milk. Beat until spreading consistency, adding an additional tablespoon of whole milk, if necessary.

If you are making the **Vanilla Buttercream Frosting**...Beat the butter until creamy, about 2 minutes. Add 3 cups of the powdered sugar, vanilla, a big pinch of kosher salt and about 2 tablespoons of whole milk. Then add an additional 1-2 cups of the powdered sugar (depending on how sweet you like it). Beat until spreading consistency, adding an additional tablespoon of milk, if necessary.

ASSEMBLY

To assemble these cupcake cones, put a scoop of frosting and in the bottom of the cone. Tap the bottom of the cone to pat down the frosting. Next, take a round cutter the size of the inside of your cone (for me that was a 1.5-inch diameter) and cut out a cake round. Place in your cone. Fill to the top with more frosting. Cut a slightly larger cake round (2 inches in diameter) and place on top of the second layer of frosting. Coat the very top of the cupcake with even more frosting making a dome like an ice cream cone. Top with sprinkles because everybody likes sprinkles.