

Ice Cream Cone Cakes

12 flat bottomed ice cream cones

200g margarine

200g plain flour

4tbsp custard powder

1tsp vanilla extract

200g golden caster sugar

2 large eggs beaten

heat oven to 180c/160c fan Gas4

Sit the cones in a muffin tin to hold them upright. Put the butter flour custard powder vanilla extract sugar and eggs in a large mixing bowl. Beat together with an electric whisk until smooth. Pipe the cake batter into cones filling them 3/4 full this will enable you to get the batter right to the bottom. Bake the cone cakes in the muffin tin for 30mins test with a knife into centre of cakes if comes out clean remove from oven and leave to cool. To decorate the cakes beat the butter until smooth then add sifted icing sugar vanilla extract and colouring of your choice beat again until well mixed. Put into an piping bag with a star nozzle and pipe icing on each cake. Decorate with topping of your choice