

# Yummy Cone Cakes



If your family would like to try it, you will need:

12-15 flat-bottom ice cream cones	$\frac{3}{4}$ cup milk
$1\frac{1}{4}$ cups flour	$\frac{1}{3}$ cup shortening
$\frac{3}{4}$ cup sugar	1 tsp vanilla
$1\frac{1}{2}$ tsp baking powder	1 egg
$\frac{1}{2}$ tsp salt	1 quart ice-cream
Muffin pans	

All you need to do is:

1. Preheat oven to 350°.
2. Stand cones up in a muffin pan.
3. Beat ingredients (except ice cream) in a medium bowl with an electric mixer on low speed for 30 seconds.
4. Beat on high for 3 minutes, scraping bowl a few times.
5. Pour batter into cones, filling each until about 1 inch from top.
6. Bake about 30 minutes or until toothpick inserted in center comes out clean.
7. Take cones out of muffin cups and cool completely.
8. Top cones with ice cream and enjoy!

Variations:

- Make chocolate cupcake batter by adding  $\frac{1}{3}$  cup cocoa.
- Top ice cream with colorful sprinkles.
- Substitute ice cream with Cool-Whip and top off with a maraschino cherry.