



Always baked from scratch with a lot of love.

## Ice Cream Sundae Cupcakes



I love to take special requests from loved ones, especially when they come from my grandchildren. My oldest granddaughter, Liesl, turned 6 on December 9th. She put in a request a few months earlier asking for banana cupcakes that looked like ice cream cones. How could I resist? I found this recipe and added 3 mashed bananas. They turned out great. Looking for something fun? Give this a try. Enjoy.

### Ingredients

(recipe courtesy of Cinnamon Spice and Everything Nice)

1½ cups all-purpose flour

1½ tsp. baking powder

¼ tsp. salt

½ cup (8 TBSP) unsalted butter, at room temperature, cut into small pieces

¾ cup sugar

1½ tsp. vanilla extract

2 eggs, room temperature

½ cup milk, room temperature

3 mashed bananas, if using.

### Frosting Ingredients

(recipe courtesy of Baking a Moment)

12 ounces cream cheese, (brick) room temperature

¾ cup sugar

2 tsp. vanilla extract

2 cups heavy cream, cold

Preheat oven to 350 degrees. Mash bananas if using and set aside.

Stretch some heavy duty tin foil over two 9x13 cake pans and cut 9 slits in each. Stand up the empty cones in the slits and set aside until ready to fill.

In a small bowl whisk the flour, baking powder and salt together. In a large bowl using an electric mixer beat the butter until creamy, about 2 minutes on low speed. Add the sugar gradually, beating until light and fluffy, about 3 minutes, scraping down the bowl once or twice. Beat in vanilla. Beat in the eggs one at a time, scraping down after each addition. Add in mashed bananas, if using. Mix just until combined.



Always baked from scratch with a lot of love.

Add the flour mixture in 4 additions, alternating with the milk. Begin and end with the flour mixture, and beat briefly until smooth on low-medium speed after each addition.

Fill the cones a little more than halfway up (about 4 TBSP of batter). Bake until a toothpick comes out clean from the center about 18 minutes. (I started checking mine at 18 and because of the bananas they took closer to 25 minutes). Cool completely.

### **Frosting**

Place cream cheese, sugar and vanilla in a large mixing bowl and beat with whisk attachment on medium speed until smooth. Slowly drizzle in about ½ cup of the cold cream, with the mixer on medium-low speed. Scrape the bottom and sides of the bowl with a silicone spatula, and continue slowly adding the cold cream, while mixing on medium low. When all the cream has been added, turn the mixer up to medium-high and whip for about a minute, or until the frosting is fluffy and stiff. Take care not to over whip, or the frosting could become runny.

Pipe the frosting on top of cones to look like a scoop of ice cream. Top with sprinkles for added fun. Refrigerate until ready to serve.

To print [CLICK HERE](#)

Tags:

dessert

cupcakes

sweets

ice cream cones