



Recipe for the Ice Cream Cupcakes we made at pre-school

Ingredients

- 12 wafer cup cornets
- 125g (4 1/2 oz) unsalted butter, softened
- 125g (4 1/2 oz) caster sugar
- 2 eggs
- 125 g (4 1/2 oz) self-raising flour
- 3 tbsp milk

To decorate

- Glace/water icing
- Sugar strands

Method

1. Preheat the oven to 190/Gas Mark 5.
2. Stand the cornets in a 12-hole muffin tin – one in each muffin hole.
3. Whisk the butter and sugar together using an electric hand whisk or beat with a wooden spoon until pale and creamy. Gradually whisk in the eggs until just combined. Add the flour and milk and whisk again until combined and fluffy.
4. Divide between the cornets and bake in the oven for 20–25 minutes until golden and risen. Leave to cool in the tin for 5 minutes and then transfer to a wire rack to go cold.
5. Dip in glace/water icing and sprinkle with sugar strands.
