Less than 30 minutes Makes 10 large cupcakes Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email

Ingredients:

• 1 box (500g) PnP vanilla or chocolate cake mix (plus ingredients listed on package)

Icing:

- 3 cups (390g) icing sugar, sifted
- 1 tsp (5ml) vanilla essence
- 1½ cups (375g) butter
- 10 ice-cream cones
- Green food colouring
- Silver balls, for decorating
- Icing sugar, for dusting

Method

- 1. Preheat oven to 180°C.
- 2. Prepare cake mix according to packet instructions and divide batter into a prepared muffin tray.
- 3. Bake for 20-25 minutes or until an inserted skewer comes out clean.
- 4. Remove, cool completely and place into individual cupcake holders.
- 5. Whisk icing sugar, vanilla essence and butter together until fluffy.
- 6. Remove one-third of the mixture and spread onto the cupcakes to create a 'snow' effect.
- 7. Stick an upside-down ice-cream cone onto each cupcake.
- 8. Tint remaining icing with green food colouring, then pipe icing onto sides of cone to create a textured 'Christmas tree' effect.
- 9. Decorate with silver balls and dust with icing sugar to create a 'snowy' look.

COOK'S NOTE:

Make a quick piping bag: using a clear plastic zip-seal or sandwich bag, scoop icing into one corner of the bag, twist the ends and snip off the corner.

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