

Less than 30 minutes

Makes 10 large cupcakes

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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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