



# Upside Down Ice Cream Cupcakes

12 cupcakes



Easy

up to 50 Min.



- 1 Preheat the oven to 180°C (160°C fan assisted oven, 350°F, gas mark 4). Put 12 Muffin Cases in a cupcake or muffin tin.
- 2 Put the margarine in a mixing bowl, add the caster sugar, eggs and Vanilla Extract. Sift the flour and Baking Powder on top and using an electric whisk on a low speed, gently blend the ingredients together. Increase the mixer speed and whisk for a few more seconds until thick and well mixed.
- 3 Spoon half the mixture into 6 of the Muffin Cases. Squeeze half the tube of Pink Food Colour Gel into the remaining mixture and then mix well. Divide the pink mixture between the remaining Muffin Cases. Smooth the tops and bake in the oven for about 20 minutes until risen, lightly golden and just firm to the touch. Transfer to a wire rack to cool.
- 4 To decorate, carefully trim the top from each cone using a serrated knife to make mini cone shapes approx. 9cm tall. Break up the White Chocolate into a small heatproof bowl and place on the top of a small saucepan of barely simmering water to melt. Remove from the water and cool for 5 minutes.

## Ingredients:

### For the Cupcakes:

12 Dr. Oetker Muffin Cases  
125 g Margarine (4 1/2 oz)  
125 g Caster Sugar (4 1/2 oz)  
7.5 ml Dr. Oetker Madagascar Vanilla Extract (1 1/2 tsp)  
2 Large Eggs (beaten)  
175 g Plain Flour (6 oz)  
2 Dr. Oetker Baking Powder Sachets (10 g / 2 tsp)  
Dr. Oetker Pink Extra Strong Food Colour Gel (10 g)

### To Decorate:

Wafer Ice Cream Cones x12  
50 g Dr. Oetker 26% White Chocolate (2 oz)  
Dr. Oetker Hundreds and Thousands  
Dr. Oetker Vanilla Easy Swirl Cupcake Icing or flavour of your choice  
100 g Pink Mini Marshmallows (3 oz)



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- 5 Tip the Sprinkles into a small bowl. Working on one cone at a time, carefully dip the top edge in melted chocolate and gently tap the cone against the side of the bowl to remove the excess chocolate. Dip the cone in Sprinkles and then place, dipped-side down, on a board lined with baking parchment. Continue to decorate the remaining cones. Leave the cones in a cool place until set.
  
- 6 When ready to serve your cupcakes, following the instructions on the can of Vanilla Easy Swirl, and using the star nozzle, starting in the centre of a plain vanilla cupcake, pipe a continuous spiral of Easy Swirl over the top of the cake to cover it completely; sprinkle with a few Sprinkles. Using the same technique, cover the tops of the pink cupcakes using Pink Easy Swirl, and decorate with Sprinkles.
  
- 7 For the cones, pack the centre of each cone with mini marshmallows. Holding each cone upright, carefully pipe a generous swirl of Easy Ice on to the cone to make a swirl. Decorate with a few Sprinkles and then pop upside down on top of a cup cake so that it resembles a dropped ice cream cone. When you have decorated all the cones, your cupcakes are ready to serve and enjoy!

