**Red Velvet Cupcake Cones**

Adapted from Bake Some Memories 2012 recipe booklet – see it at robinhood.ca

Recipe makes 5-6 cones. Prepare one recipe per unit of 4-5 people.

Smaller groups must combine &/or divide tasks and share one recipe.

Original recipe has been divided by 4 so ingredient proportions may vary slightly.

Prep time: 30 minutes | Bake time: 25 minutes | Freezing: excellent

**Cupcake:** 1½ mL baking powder

60 mL evaporated milk (regular or fat free) ½ mL salt

8 mL vinegar, divided (4mL x 4mL) 1½ mL baking soda

95 mL granulated (white) sugar 5-6 flat bottomed ice cream cones

30 mL vegetable or Canola oil

½ egg (about 30 mL) **Icing:**

4 mL red food colouring 60 g cream cheese, softened (¼ brick)

2 mL vanilla extract 30 mL butter (or margarine), softened

150 mL cake & pastry flour, sifted 4 mL vanilla extract

8 mL cocoa powder, sifted 250 mL icing sugar

\*Note – if cake & pastry flour is not available, substitute with 125 mL all purpose, sifted, plus 15 mL corn starch.

1. Position oven rack one space below centre. Preheat oven to 350°F (180C).
2. **Cupcake:** Combine evaporated milk with 4 mL (half) of the vinegar. Set aside.
3. In a medium bowl and using an electric mixer, beat sugar, oil and egg together until well combined. Add food colouring and vanilla. Beat well.
4. In a separate, small bowl, combine the next 4 ingredients (flour, cocoa powder, baking **powder** and salt). Beat in **HALF** of the dry mixture to the wet mixture (start with slower speed so flour doesn’t fly out of the bowl).
5. Beat in the reserved evaporated milk mixture, then the remaining dry ingredients.
6. In a custard cup, combine remaining vinegar (4 mL) and baking **soda**. Allow mixture to fizz then fold gently in to batter.
7. Place about 50 mL (¼ cup) batter into each cone. Place cones in muffin tins and bake 20-25 minutes or until a toothpick inserted in the centre comes out clean.
8. Cool for about 30 minutes or as long as time permits. Cupcakes must be completely cool before frosting. If you run out of time and cupcakes are not cooled, they can be covered and frozen once cooled, then iced the following class.
9. **Icing:** While cupcakes are being prepared, make icing. In a small bowl, beat cream cheese and butter/margarine together until well combined. Beat in vanilla. Add icing sugar, about ⅓ at a time, and beat until smooth and creamy.
10. ![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\U1T8K8O6\MC900001263[1].wmf]()![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\NBEWGXOC\MC910217493[1].wmf]()![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\VO941CTF\MM900283655[1].gif]()If time permits, ice and decorate each cone. Otherwise, put icing in a labeled container to refrigerate for next class.

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