

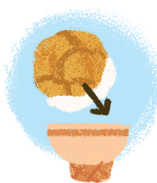
# Make Your Own Uni-cone Cakes!

\* Adult assistance required \*

As seen in Baker Makers by Kim Smith

## INGREDIENTS

- 1 box cake mix OR cake made from the basic cake recipe Naveen used (at right)
- 2 cans vanilla icing (one for making the cake mixture and one for decorating)
- 8 cup-style ice cream cones
- Decorations! (candy, sprinkles, small pretzel sticks)



## DIRECTIONS

1. Make the cake following to the directions on the box, or if making from scratch, follow Ms. Maple's Basic Cake recipe. Let the finished cake cool completely.
2. Crumble the cooled cake into fine crumbs in a large bowl.
3. Mix icing thoroughly into the crumbled cake, one spoonful at a time. Mixture should have enough icing so it can be molded into a ball, but not so much that it's gooey.
4. Fill each cone to just below the brim with the mixture.
5. Form a ball with 1/2 cup of the mixture, either with an ice cream scoop or by rolling with your hands. The ball should be approximately the size of a scoop of ice cream. Place on top of a mixture-filled cone, adhering with a little icing.
6. Carefully frost the top of the uni-cone cakes—this part is tricky so ask a grown-up for
7. Repeat for the other cones.
8. Decorate your cake-corns with sprinkles and candy! Use the small pretzel sticks for the horns and candy for the ears and eyes.





# Ms. Maple's Basic Cake Recipe

## Ingredients

- 3 cups flour
- 1 tbsp baking powder
- 1 cup unsalted, softened butter
- 2 cups sugar
- 4 large eggs
- 1 tbsp vanilla extract
- 1 cup milk

## Directions

1. Preheat oven to 350
2. Grease and flour 2 9-inch cake pans
3. Combine flour and baking powder in a large bowl and set aside
4. Cream butter and sugar together in a medium bowl
5. Beat eggs in one at a time
6. Stir in vanilla
7. Add the wet ingredients to the bowl with the dry ingredients and combine
8. Add milk and mix
9. Divide the batter evenly between the two pans
10. Bake for 30-40 minutes, until a toothpick inserted into the center of the cake comes out clean



### Baker Maker Challenge:

- How did your uni-cone cakes turn out?
- What did you learn/discover?
- What would you try differently next time?

For photos and more cake ideas, projects, and fun experiments, visit Kim Smith's website at [https:// funextras.kimillustration.com](https://funextras.kimillustration.com)

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