



THE J.M. SMUCKER Co

Red Velvet Cupcake Cones

Prep Time Cook Time Serves Difficulty

30 mins 25 mins 22 N/A

Ingredients

- **Cupcake:**

- 1 cup Carnation® Regular, 2% or Fat Free Evaporated Milk

Evaporated Milk

- 2 tbsp vinegar, divided
- 1 1/2 cups granulated sugar
- 1/2 c up Vegetable or Canola Oil
- 2 eggs
- 1 tbsp red food colouring
- 1 tsp vanilla extract
- 2 1/2 cups Robin Hood® Best for Cake & Pastry Flour, sifted

Robin Hood® Best for Cake & Pastry Flour

- 2 tbsp cocoa powder, sifted
- 1 tsp baking powder
- 1/2 tsp salt
- 1 tsp baking soda
- 22-24 flat bottomed ice cream cones

- **Icing:**

- 8 oz cream cheese, softened
- 1/2 cup butter, softened
- 1 tbsp vanilla extract
- 4 cups icing sugar

Directions

Step 1:

Preheat oven to 350°F (180°C).

Step 3:

Combine evaporated milk with 1 tbsp (15 mL) vinegar. Set aside.

Step 4:

Beat, in a medium bowl, using an electric mixer, sugar, oil and eggs until well combined. Add food colouring and vanilla. Beat well.

Step 5:

Combine next 4 ingredients in a separate large bowl. Beat in half of dry mixture to the wet mixture. Beat in reserved evaporated milk mixture and then remaining dry mixture.

Step 6:

Combine remaining vinegar (1 tbsp/15 mL) and baking soda in a small bowl. Allow mixture to fizz. Fold into batter.

Step 7:

Place ¼ cup (50 mL) batter into each cone. Place cones into muffin cups and bake in preheated oven, 20-25 minutes or until

a toothpick inserted in centre comes out clean. Cool, 30 minutes.

Step 9:

Beat cream cheese and butter until well combined, in a medium bowl. Add vanilla and icing sugar and beat until smooth and creamy. Ice each cone and decorate.

Images

