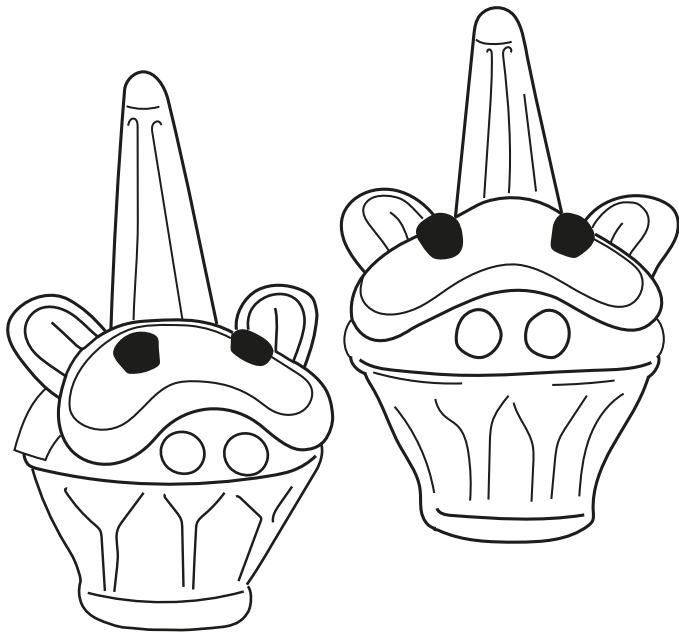


GO JETTERS RECIPES

UBERCORN ICE CREAM CONE CAKES

Created by Frances Quinn



INGREDIENTS

Cakes

- 12 ice cream cones
- 50g slightly salted butter, softened
- 50g caster sugar
- 1 medium egg, lightly beaten
- 1 tsp vanilla extract
- 50g self-raising flour
- 1 tbsp milk

Sweetened mascarpone

- 250g mascarpone
- 50g icing sugar
- few drops of vanilla extract
- 1/2 tbsp milk

EXTRAS

- packet of multicoloured sweets
- dark chocolate chips
- white, red, dark and pale purple fondant

METHOD

Preheat the oven to 180°C (160°C fan), gas mark 4.

Place a folded tea towel on your work surface and lay an ice cream cone on top.

Use the tea towel to support the cone and, with a serrated knife, gently score around each cone and very carefully cut along the scored line to cut off the pointed cone shape, leaving a flattened top to bake your cakes in.

Set aside your pointed cone pieces to use later. Lightly grease a 12 hole mini muffin tin and place the flattened tops into the prepared tin.

To make your cake mixture cream the butter and sugar together in a bowl until light, pale and fluffy. Beat in the egg a little at a time and mix in the vanilla extract. Sift and fold in the flour before adding the milk to create a smooth dropping consistency mixture.

Transfer the mixture to a disposable piping bag and snip off 2cm from the end.

Pipe the mixture into the cones, making sure you only fill them 3/4 full, as the sponge will rise up in the oven – you will have a some mixture leftover, which you can use to create extra Ubercorn cakes or a few cupcakes.



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Bake for 8-12 minutes until lightly golden and a skewer inserted into the centre comes out clean. Leave to cool.

While the cakes are cooling create your Ubercorn mask and ears. Roll out the red fondant to approximately 0.25cm onto a sheet of non-stick parchment to prevent it sticking.

Cut 12 x 1cm strips to create the mask headbands and set aside.

Next roll out the dark purple fondant to approximately 0.25cm on to a sheet of non-stick parchment to prevent it sticking.

Using your mask template cut out 12 purple masks. Repeat this step using the pale purple fondant and inner mask template and stick this on top of the larger darker purple mask.

To create your Ubercorn ears pull off 24 small pieces of white fondant, mould into shape and create an indent with moulding tool. Do the same with the pale fondant making sure the pieces are smaller than the white ones before placing and pressing inside them with the aid of the moulding tool.

To make the Ubercorn nostrils pull off 24 mini pieces of pale purple fondant and shape into little flat ovals with your thumb and finger tips. Set these features aside like the masks.

To create your creamy cake topping, put the mascarpone and vanilla extract in a bowl and sift over the icing sugar. Beat until creamy and well combined, adding a few drops of milk to slacken the mix slightly, if necessary.

Transfer the mixture to another disposable piping bag and again snip off 2cm from the end. Carefully pipe the sweetened mascarpone onto each cake-filled cone like an ice cream. Fill the pointed cone pieces you set aside earlier with the small coloured sweets and with your thumb placed over the top, carefully insert into the creamy topped cakes to prevent the sweets flowing out everywhere!

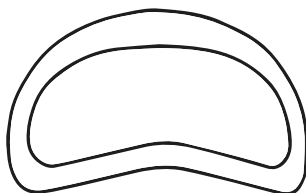
Take your red bands of fondant and wrap around the cones and stick the purple mask on top. Create your Ubercorn eyes by sticking your chocolate chips point side down into the fondant. Finally stick in your Ubercorn fondant ears into the creamy topped cakes and place the nostrils into position.



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CUT OUT TEMPLATE USED FOR MASK

* Remember to get an adult to help you
cut out Ubercorn's mask