

DIY NO-BAKE MINI CUPCAKE ICE CREAM CONES

Ingredients

1 Box of Otis Spunkmeyer Mini Golden Cupcakes
High quality white chocolate
All-natural rainbow sprinkles
Mini ice cream cones
Red cinnamon imperials (will act as cherries)
Microwave-safe cup
Cooking shears

Directions

1. Melt up your white chocolate in your microwave for one to two minutes. Once your white chocolate is melted, dunk the edges of the top of your mini cones into the chocolate.
2. Place one of the mini golden cupcakes upside down on top of the white chocolate dipped cone. Once the mini golden cupcake is stuck to the cone, cut a tiny bit off the cupcake to make it a little rounder in shape.
3. Dunk the mini cupcake cone into the white chocolate and make sure to drip off any excess chocolate.
4. Top it off with natural rainbow sprinkles, a red cinnamon imperials, and you're done!

Recipe by *Brite and Bubbly*

