

ICE CREAM CONE MUFFINS



Just the sight of an ice cream cone shape immediately give you the wonderful mental images and sensations of summer. Made with Westco Creme Cake Mix or Muffin Mix, regular ice cream cones, and fancy decorations, it isn't hard to create a unique, fun-filled addition to your display case.

EXTRA SALES AND PROFITS FOR YOU!

An ice cream cone that doesn't melt? Display some samples on top of your display case and watch your customers ooh and ahh - no runs, no drips!

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Crème Cake Mix, Pud'n Creme Muffin Mix
- Strawberry Fruit-O
- White or Chocolate Dipping Icing
- Q.A. Sprinkles or Toppers
- Sliced Almonds



1. PREPARE THE BATTER



Scale the Creme Cake or Muffin Mix for the desired size batch. Prepare the batter following the directions printed on each bag making sure that you scrape the bowl well between each stage.

2. PIPE BATTER INTO CONES



Put batter into piping bag & pipe batter to fill each cone 1/2 to 3/4 full.

3. BAKE



Bake filled cones according to directions on Mix bag or until cake or muffin product has baked and is golden brown.

4. DECORATE



Let cake or muffin cones cool. Decorate with Dipping Icing and sprinkles, toppings, or other decorations.

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For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

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