

3-INGREDIENT UNICORN CUPCAKE CONES

Makes 6

INGREDIENTS

1 tub (1.8 L) Ola Rich 'n Creamy Winter Wonderland Blueberry Marshmallow Flavoured Frozen Dessert

1½ cups self-raising flour

6 flat-bottomed ice cream cones

Serving suggestion:

6 white mini marshmallows

1 tbsp pink edible sprinkles

6 gold candles

METHOD

1. Preheat the oven to 180°C.
2. Scoop 1 cup of each colour of the Ola Rich 'n Creamy Winter Wonderland Blueberry Marshmallow Flavoured Frozen Dessert into 3 bowls and place in the fridge to soften for about 30 minutes.
3. Sift ½ cup self-raising flour into each colour of frozen dessert and mix well until just combined. You should now have 3 different coloured cupcake batters: white, purple and blue.
4. Place the 6 cones into the holes of a muffin tin, standing upright. Carefully spoon the three different coloured batters into each of the 6 cones, alternating between the colours until the cones are filled ¾ of the way.
5. Carefully place the muffin tray into the oven and bake the cupcake cones for about 12-15 minutes, or until a skewer inserted into the cupcake comes out clean.
6. Allow the cupcake cones to cool. In the meantime, prepare the toppings. To make the unicorn ears, cut a marshmallow in half diagonally to make two triangles. Dip the sticky sides into the pink sprinkles to coat. Repeat until you have 12 ears.
7. When the cupcakes have cooled, scoop a neat ball of the Ola Winter Wonderland Frozen Dessert onto each cupcake cone. Press a twisted golden candle into the top as the horn and place the two marshmallow 'ears' on either side.
8. Light the candles and serve the unicorn cupcake cones immediately and ENJOY!