

Dulce de Leche Ice Cream Cone Cupcakes

Yield: 18 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/easter-cupcake-cones-recipe>

Ingredients:

- 300 milliliters sweetened condensed milk
- 1 cup whipping cream
- 3 tablespoons brown sugar
- 18 ice cream cones flat-bottomed
- 1/2 cup unsalted butter room temperature
- 1 cup light brown sugar packed
- 3 large eggs room temperature
- 1 3/4 cups plain flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup full-fat milk at room temperature
- 1 teaspoon vanilla extract
- 1/2 cup unsalted butter room temperature
- 1/4 cup dulce de leche
- 2 cups icing sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- dulce de leche
- chocolate

Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 55 grams
3. Cholesterol: 80 milligrams
4. Fat: 16 grams
5. Protein: 5 grams
6. SaturatedFat: 10 grams

7. Sodium: 200 milligrams

8. Sugar: 44 grams

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