



Adventures in Cooking

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<https://niftysquirrel.com/adventures-in-cooking/recipes/>

Cake Cones

Ingredients:

1-3.0 oz. pudding, instant, sugar free (chocolate or vanilla flavor)

1-3/4 cup milk

1 box yellow cake mix

1 egg

1/2 cup water

9 wafer-type cone (flat-bottom)

1 container frosting (butter cream flavor)

Instructions:

- Fix pudding as per instructions on package, except reduce milk to 1 3/4 cups.
- Fix cake mix with egg and 1/2 of milk as directed by box.
- Next, place 1 tablespoon of the cake mix into the bottom of each cone.
- Next, put 1 tablespoon of pudding and then add 2 tablespoons of cake mix into each cone.
- Put cones on a baking sheet or stand them up in a cupcake baking pan.
- Bake for 25 minutes at 350° F.
- Put extra pudding into the refrigerator for another dessert.
- Place on a wire rack to cool.
- When cooled, frost with a prepared butter cream frosting and enjoy.

*Kids love to make this special treat and even more they love to eat it.