

Mint Chocolate Chip Cupcake Cones

Recipe adapted from *Sweet Tooth*

For the cupcakes

- 1 box chocolate cake mix
- 1 cup buttermilk
- ½ cup vegetable oil
- 4 eggs
- Package of 24 mini ice cream cones

For the mint chocolate chip buttercream

- 1 cup butter at room temperature
- 4 cups powdered sugar
- 1 tsp peppermint extract
- 1/3 cup whipping cream
- A few drops of green food coloring
- 1/3 cup mini chocolate chips

Preheat oven to 350. Mix the dry cake mix, buttermilk, eggs, and vegetable oil in the bowl of a standing mixer and mix on medium-high for about 2 minutes. Place ice cream cones in the cups of 2 muffin tins. Spoon batter into each of the cones to about 1" from the top of each. Carefully place in the oven and cook for 15 – 20 minutes. Remove from oven and allow to cool completely.

While the cupcakes are cooling, make the icing. Place the butter in the bowl of a standing mixer. Mix until butter is light and fluffy. Reduce the mixer speed to low and slowly add the sugar. When all of the sugar is combined, gradually increase the speed of the mixer and continue mixing for a couple of minutes. Add the peppermint extract, food coloring, and whipping cream and mix just until combined. With a rubber spatula, fold in the chocolate chips.

Spoon some icing on top of each cup cake and use a knife to smooth and shape each cone.