



Torch Sherbet Cupcake Cones

20
minutes
or less

INGREDIENTS

8 classic waffle cones
Gold mist food color spray
8 Hy-Vee Bakery white
cupcakes with white icing
2 cups lemon sherbet,
softened
2 cups Hy-Vee We All
Scream! orange sherbet,
softened
Over the Top rosy red
jimmies
Palmer gold foil-covered
milk chocolate coins

PREPARATION

- 1** Spray cones with gold mist food color spray; let dry. Place in tall glasses to stand upright. Remove wrappers from cupcakes. Place cupcakes, icing sides down, in waffle cones; press down gently.
- 2** Place softened lemon sherbet in a small piping or resealable plastic bag. Place softened orange sherbet in another small piping or resealable plastic bag. Fit a large piping bag with a large star tip. If using plastic bags, cut $\frac{3}{4}$ -inch off corners from both sherbet-filled bags; place side-by-side inside the large piping bag.
- 3** Pipe sherbets in a swirl pattern onto cupcakes, applying even pressure to both smaller piping or plastic bags in larger piping bag.
- 4** Garnish with red jimmies and chocolate coins. Serve immediately or store in freezer.

NUTRITION FACTS

Calories: 560
Total Fat: 17g
Saturated Fat: 7g
Trans Fat: 0g
Cholesterol: 60mg

Sodium: 490mg
Carbohydrates: 95g
Fiber: 1g
Sugar: 65g
Protein: 5g