

Melting Ice Cream Cone Cake Pops

Poetry & Pies

prep time: 30-35 minutes

bake time: 35-40 minutes

chill time: 2-3 hours

total time: 4 hours, 15 minutes

servings: 36-48



Ingredients

for the vanilla butter cake

- 2 cups plus 2 tablespoons (244g) cake flour, spooned then leveled
- 2 teaspoons (8g) baking powder
- ½ teaspoon (3g) sea salt
- ¾ cup (170g) unsalted butter, room temperature*
- ¾ cup (150g) granulated sugar
- ¾ cup (150g) light brown sugar
- 3 large eggs, room temperature
- 2 tablespoons (27g) avocado or vegetable oil
- 1 tablespoon (13g) [vanilla extract](#)
- 1 cup (240g) whole milk, room temperature

to assemble

- 1 cup [vanilla buttercream](#) (or your favorite frosting—[marshmallow](#) works well here, too!)
- ½ cup (about 150g) sprinkles (like [rainbow jimmies](#)), plus more for decorating
- 12 ounces (340g) candy melts (any color—I used [pink](#))
- 36-48 [waffle cones](#)

Instructions

make the cake

1. Preheat oven to 325F/165C (350F/175C if at high elevation). Lightly grease and flour a [9x13 baking pan](#) (or use [baking spray](#)).
2. In a medium mixing bowl, use a [large fine mesh sieve](#) to sift then whisk together cake flour, baking powder, and salt. Set aside.
3. In the bowl of a stand mixer fitted with a paddle attachment (or a large mixing bowl with a hand mixer), beat the butter on high until fluffy, about 1 minute. Add the sugar and brown sugar and beat until light and fluffy, about 3 minutes. Scrape the bowl as necessary, at least once.
4. Add the eggs, one at a time, mixing on medium until light and fluffy (about 30 seconds) and scraping the bowl after each addition. Add the vanilla and oil and mix on medium until well blended.
5. Add half of the flour and mix on low until just barely blended. Add the milk and mix on low until just barely blended. Add the remaining flour and mix on low until just barely blended. Scrape the sides and bottom of the bowl. Mix on low another 3-5 seconds, just to mix it all. Don't worry if there are a few streaks of flour.
6. Pour into your prepared baking pan and spread evenly. Bake for 35-40 minutes, or until the top begins to turn golden and a toothpick inserted in the middle comes out with just a few moist crumbs. Check early, as baking times can vary by oven and climate.
7. Let cake cool in the pan completely.

assemble

8. While the cake cools, make your buttercream (if not made ahead).
9. Once the cake is cool, use your hands or a hand mixer or a stand mixer fitted with the paddle attachment. Try to get it all crumbled up well so you don't have any large chunks—those will make it hard to make a round cake truffle. Add the buttercream and sprinkles and mix on low or stir gently until fully combined. It shouldn't come together like bread dough, but it should be evenly mixed. If you squeeze some together in your hand, it should stay. If it's falling apart, add 1-2 more tablespoons buttercream.

10. Use a [small cookie scoop](#) to get about 1 ½ tablespoons cake. You can make them slightly larger or smaller, but this will impact how many cake pops total you get. Roll between your palms to create as round a ball as you can get. Don't worry if they're not perfectly round. Place on a [parchment](#) lined, [rimmed baking sheet](#). Refrigerate at least 1 hour, until firm.
11. While the cake balls chill, use a serrated knife to carefully saw the top half of your waffle cones, until the opening is the right size for the cake ball to sit on top of. You want the cake to be a little larger than the opening, like a classic scoop of ice cream on a cone.
12. Melt candy coating in the microwave according to directions (or use a double boiler). Be very careful not to overheat it, as it will be ruined. You can keep it warm while you dip the cake pops by placing the bowl over a saucepan with 1" simmering water over lowest heat setting.
13. Line a baking pan with parchment and place your decorating sprinkles in a shallow bowl so you're ready to decorate.
14. First, dip the tip of the waffle cone (the cut edge) into the candy melts. You only need to dip about ¼" or so. This will act as glue to adhere the cake ball to it. Immediately place a cake ball on the still-warm cone. Gently set it back on the parchment lined cookie sheet.
15. Once all cones are dipped and have cake attached to them, place the tray in the fridge for 5-10 minutes, until the candy has hardened and the cake is firmly adhered.
16. Gently reheat candy, if needed. Take a few cones out of the fridge at a time. Dip the cake in the candy, covering it fully. Immediately place it upside down on your parchment lined cookie sheet (or line a second sheet to make things easier). Immediately decorate with more sprinkles.
17. Repeat until all cones are dipped. Refrigerate about 1 hour or freeze about 20 minutes to set the coating. You can also let it set at room temperature, but this takes a few hours.
18. If serving within a day or two, store these at room temperature (refrigeration causes condensation). Otherwise, refrigerate or freeze until serving and let

cake pops sit at room temperature at least an hour before serving to let the condensation dry.

Enjoy!

Cake pops should be stored in an airtight container. They will last at room temperature for 3-5 days, in the fridge 1-2 weeks, or in the freezer 6-8 weeks (wrapped individually). Let come to room temperature before serving, so that the condensation can dry.

**Ideally, use European style butter, as it has less water. If your butter has become shiny or oily, put it back in the fridge for 5-10 minutes until it firms up a bit (not hard) and is matte in appearance.*