

Uni-Cone Cupcakes

by Jessie Sima

A cupcake version of the rainbow unicorn delicacy seen in both NOT QUITE NARWHAL and PERFECTLY PEGASUS.

Video instructions: <https://youtu.be/MnRtsparkic>

What you'll need:

- Cake mix or your favorite cupcake recipe.
- Cupcake pan and liners.
- Frosting: White or light in color.
- Food coloring: Any kind you want, as long as you are able to make the colors of the (simplified) rainbow: red, orange, yellow, green, blue, purple.
- Sugar crystal sprinkles: White/clear and colorful. The white makes the cupcakes look the most like an icy uni-cone, and the colorful sprinkles help boost the rainbow's intensity.
- Snow cone cups: You can buy them or make them at home by rolling paper into a cone. A printable cone template is available for download at: <https://www.jessiesima.com/2022/02/11/unicone-cupcakes.html>

Instructions:

1. Bake your cupcakes according to the box or recipe instructions. Remove from oven to cool.
2. While the cupcakes cool, prepare the frosting. Separate frosting into 6 bowls or cups. Then, use food coloring to color the frosting. Each bowl will be a different color of the (simplified) rainbow:
 - red
 - orange (red + yellow)
 - yellow
 - green (yellow + blue)
 - blue
 - purple (red+ blue)
3. Once the cupcakes have cooled, use a knife or pastry spatula to frost the cupcakes. Create a stripe of each color in rainbow order: red, orange, yellow, green, blue, and purple.
4. Once you have your rainbow frosting base, add the sugar sprinkles (again, in rainbow order) with a spoon. The colorful sprinkles should correspond to the frosting stripe colors, but do not have to be exact. (For example, I used pink sprinkles on the orange stripe, and green sprinkles on the blue stripe.) Then, add the white/clear sugar crystals, which will make the cupcakes appear icy. If the sprinkles aren't sticking, pat them down lightly with the back of a spoon.
5. Put the cupcake in the snow cone cup and enjoy!

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