



Key Lime Cone Cakes

Ingredients:

- 24 cone cake holders
- 24 cones
- White Cake mix, prepared
- 1 3oz. box lime gelatin
- 1/2 cup boiling water
- 1/2 cup cold water
- Key Lime pie filling, in a can or box mix
- 16 oz. Cool whip

Directions:

1. Turn oven on to 325 degrees F.
2. Place cone cake holders on a light colored baking sheet and insert cones into holders until snug.
3. Pour batter into cones, to line (see diagram).
4. Bake for 20-25 minutes, until toothpick inserted comes out clean (ovens/batter may vary.)
5. Cool cone cakes on a cooling rack to allow heat to escape from underneath.
6. Dissolve jello in boiling water. Add cold water.
7. Poke holes in cone cakes with a skewer.
8. Pour 1/2 to 1 tsp of jello into holes.
9. Refrigerate at least 2 hours.
10. Make Key Lime Creme Pie filling if using box mix.
11. Top cone cakes with pie filling and cool whip.
12. Refrigerate 1 hour and serve.

