



Mango Coconut Cone Cakes

Ingredients:

- 24 cone cake holders
- 24 cones
- Classic Yellow Cake mix, prepared
- 2 cups very ripe mango, peeled and diced into small chunks
- 1/2 cup solid vegetable shortening
- 1 stick (1/2 cup) butter, softened
- 1 tsp. coconut extract, more if desired for taste
- 4 cups confectioners sugar, sifted
- 2 Tbsp milk

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. Stir in diced mango.
4. Pour batter into cones, to line (see diagram).
5. Bake for 20-25 minutes, until toothpick inserted comes out clean (ovens/batter may vary.)
6. Cool cone cakes on a cooling rack to allow heat to escape from underneath.
7. Make frosting: Beat shortening and butter in a bowl until fluffy.
8. Beat in coconut extract. Add sugar, 1/2 cup at a time. Be sure to scrape sides of bowl.
9. Slowly add milk and beat on medium until light and fluffy, 3-5 minutes.
10. Taste, add more coconut extract if desired.
11. Cover with damp towel until ready to top cone cakes.

