



Strawberry Shortcake Cone Cakes

Ingredients:

24 cone cake holders	1/2 cup freeze dried strawberries
24 cones	1 cup butter, room temperature
French vanilla cake mix	1 cup strawberries, fresh or frozen, pureed
Strawberry cake mix	2 Tbsp heavy cream or milk
12 Golden Oreo cookies	4 1/2 cups powdered sugar
12 Shortbread cookies	Frosting - vanilla or strawberry (to make cake ball logs)
3 tablespoons melted butter	

Directions:

1. Make strawberry cake using directions on box, let cool.
2. Turn oven on to 325 degrees F.
3. Place cone cake holders on a light colored baking sheet and insert cones into holders until snug.
4. Crumble half of cake into a bowl and add 1/4 cup frosting. Mix with hands.
5. You need the cake to hold it's shape but not be too moist. Add more frosting if needed.
6. Press some cake ball batter into bottom of cone, just covering the "slats".
7. Using your hands, create "logs" about 1/2 inch thick and insert into centers of cones.
8. Pour batter around logs, so the cone is 5/6 full.
9. Bake for 25-30 min using toothpick to test for doneness. **Cool on cooling rack.**
10. Blend cookies in food processor until crumbs, then add melted butter. Add freeze dried strawberries. Set aside.
11. Cream butter with beaters for 3-5 min. Mix in pureed strawberries and cream.
12. Add powdered sugar, one cup at a time.
13. Frost cone cakes and roll into crumb mixture. Top with a popsicle stick.