

**Tupperware®**

Serves: 2 · Serving size: 1 cone/tree



PREP: 10 minutes

## White Christmas CONE TREES

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3 tbsp. salted butter, softened  
1¼ cups powdered sugar, divided  
¾ tsp. vanilla extract  
1 tbsp. whole milk  
2 ice cream sugar cones  
Assorted edible decorations

1. In the Kids Baking Set bowl, stir together butter and ¼ cup of the powdered sugar until well mixed; stir in vanilla and milk.
2. Add another ¼ cup of the powdered sugar and stir until well mixed. Repeat with remaining powdered sugar, stirring in ¼ cup at a time until smooth.
3. Spread half of the frosting on the outside of each of the ice cream cones until completely covered. Place frosted ice cream cones upside down onto a plate. Press desired decorations into frosting. Refrigerate 20 minutes to set.\*

*\*Trees can be eaten and enjoyed the same day or left at room temperature and used as a decoration only.*

Nutritional Information (per serving):

Calories: 490 Total Fat: 15g Saturated Fat: 9g Cholesterol: 40mg  
Carbohydrate: 91g Sugar: 79g Fiber: 0g Protein: 0g Sodium: 30mg  
Vitamin A: 10% Vitamin C: 0% Calcium: 2% Iron: 2%

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