



Microphone Cupcakes

Hit a high note for the last week of Camp Play@Home with these sweet baked goodies! Kids love to help in the kitchen, and baking is a great way to teach them to follow directions, learn to measure, and encourage them to take turns.

Supplies:

- 1 box chocolate cake mix (and any ingredients the box lists)
- 24 Ice cream cones (ones that can stand on their own)
- 1 container of chocolate frosting
- Silver or black sprinkles
- A mini muffin tin
- Your oven

Instructions:

1. Prepare the cake batter by following the instructions on the box. Get your kids involved by having them measure out the ingredients and, if they're old enough (and you're not afraid of a few eggshells), letting them crack the eggs.
2. Stand the ice cream cones up in the mini muffin tin. You can use a regular cupcake tin, but the cones will stand up better in a mini muffin tin. Pour your cake batter a little more than halfway up the cone. While baking, the cupcakes will rise, so you don't want to overfill them. Bake the cupcakes by following the instructions on the cake box, and make sure to check your cupcakes when the timer goes off to confirm they're baked all the way through.
3. Once your cupcakes are completely cooled, let your kids frost them. Add silver or black sprinkles to the tops for the finishing touch.

Pro Tip: Whip the container of frosting in a bowl with a hand mixer to soften it up. This will make it easier for your kids to frost their cupcakes.

Pro Tip #2: Put a plastic container under the cupcakes while your kids add the sprinkles to catch any extras that fall. This helps keep the sprinkles from flying all over the place, and you can reuse the sprinkles that don't make it onto the cupcakes!

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