



Brownie Cones

 Dairy Free

READY IN



35 min.

SERVINGS



12

CALORIES



250 kcal

DESSERT

Ingredients

- ☐ 19.8 ounce brownie mix
- ☐ 2 eggs
- ☐ 12 flat-bottomed wafer ice cream cones
- ☐ 0.5 cup vegetable oil
- ☐ 0.3 cup water

Equipment

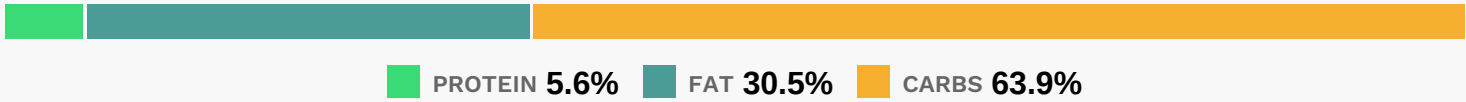
- ☐ bowl
- ☐ baking sheet

- ☐ oven
- ☐ toothpicks

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Place brownie mix, vegetable oil, water, and eggs in a bowl; stir 50 strokes with a spoon.
- ☐ Spoon the brownie batter into ice cream cones, filling them about 3/4 full.
- ☐ Place cones on an ungreased baking sheet.
- ☐ Bake in the preheated oven until a toothpick inserted into the middle of a brownie center comes out clean, about 20 minutes.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.5582608580589%

Nutrients (% of daily need)

Calories: 249.51kcal (12.48%), Fat: 8.45g (13%), Saturated Fat: 1.78g (11.1%), Carbohydrates: 39.84g (13.28%), Net Carbohydrates: 39.72g (14.44%), Sugar: 23.47g (26.08%), Cholesterol: 27.28mg (9.09%), Sodium: 157.49mg (6.85%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.49g (6.99%), Iron: 1.59mg (8.82%), Selenium: 2.44µg (3.49%), Vitamin K: 3.43µg (3.27%), Vitamin B2: 0.05mg (2.8%), Folate: 10.37µg (2.59%), Phosphorus: 18.4mg (1.84%), Vitamin E: 0.26mg (1.71%), Vitamin B5: 0.13mg (1.32%), Manganese: 0.02mg (1.25%), Vitamin B12: 0.07µg (1.09%)