



## Cake' Ice-Cream Cones

 Dairy Free

READY IN



25 min.

SERVINGS



24

CALORIES



108 kcal

DESSERT

### Ingredients

- 1 tablespoon cooking oil
- 2 eggs
- 24 flat-bottomed ice cream cones
- 1 teaspoon vanilla
- 0.5 cup water cold
- 3 tablespoons water
- 1 box favorite cake mix

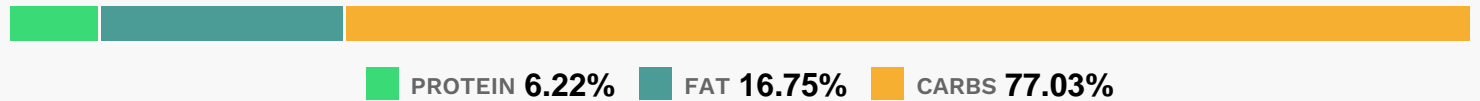
### Equipment

- baking sheet
- oven
- muffin tray

## Directions

- Preheat oven to 350 degrees F.
- Combine cake mix and 1/2 cup cold water. Beat 1 minute. Beat in eggs, water, vanilla and oil.
- Mix well.
- Place ice cream cones in muffin tins or on cookie sheet and fill each 1/2 full with batter.
- Bake 15 minutes or until cake springs back to the touch. Frost and decorate when cooled.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.4060869722263%

## Nutrients (% of daily need)

Calories: 107.69kcal (5.38%), Fat: 2g (3.08%), Saturated Fat: 0.63g (3.92%), Carbohydrates: 20.73g (6.91%), Net Carbohydrates: 20.37g (7.41%), Sugar: 9.34g (10.38%), Cholesterol: 13.64mg (4.55%), Sodium: 165.09mg (7.18%), Alcohol: 0.06g (100%), Alcohol %: 0.2% (100%), Protein: 1.67g (3.35%), Phosphorus: 83.75mg (8.37%), Folate: 23.72µg (5.93%), Calcium: 50.45mg (5.05%), Vitamin B2: 0.08mg (4.58%), Selenium: 3.17µg (4.53%), Vitamin B1: 0.06mg (3.88%), Iron: 0.63mg (3.49%), Vitamin B3: 0.69mg (3.47%), Manganese: 0.07mg (3.42%), Vitamin E: 0.36mg (2.39%), Copper: 0.03mg (1.47%), Fiber: 0.36g (1.43%), Vitamin B5: 0.14mg (1.39%), Zinc: 0.17mg (1.16%), Vitamin K: 1.08µg (1.03%)