



Candy-Topped Cupcake Cones

 Dairy Free  Popular

READY IN



125 min.

SERVINGS



24

CALORIES



156 kcal

DESSERT

Ingredients

- 1 box duncan hines devil's food cake
- 24 ice cream cake cones
- 12 oz vanilla frosting your favorite (or flavor)
- 1 serving m&m candies assorted

Equipment

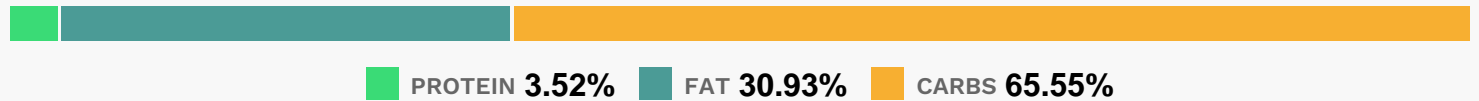
- oven
- wire rack
- toothpicks

muffin liners

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans).
- Place paper baking cups in each of 24 regular size muffin cups. Make cake batter as directed on box. Divide batter evenly among muffin cups.
- Place ice cream cone upside down on batter in each cup.
- Bake 14 to 19 minutes or until toothpick inserted in cake comes out clean. (Cones may tilt on baked cake). Cool in pans 10 minutes.
- Remove from pans cone side up to cooling rack. Cool completely, about 30 minutes. Carefully remove paper baking cups.
- Generously frost each cake with frosting and decorate. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:1.79, Glycemic Load:4.14, Inflammation Score:-1, Nutrition Score:2.3447826404286%

Nutrients (% of daily need)

Calories: 156.11kcal (7.81%), Fat: 5.53g (8.5%), Saturated Fat: 1.15g (7.17%), Carbohydrates: 26.35g (8.78%), Net Carbohydrates: 25.78g (9.38%), Sugar: 16.47g (18.3%), Cholesterol: 0.09mg (0.03%), Sodium: 185.25mg (8.05%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.42g (2.83%), Phosphorus: 55.03mg (5.5%), Iron: 0.98mg (5.47%), Vitamin B2: 0.09mg (5.05%), Folate: 19.21µg (4.8%), Copper: 0.08mg (4.01%), Selenium: 2.44µg (3.48%), Manganese: 0.06mg (3.15%), Vitamin E: 0.45mg (2.99%), Calcium: 29.15mg (2.92%), Vitamin B1: 0.04mg (2.8%), Vitamin B3: 0.5mg (2.48%), Vitamin K: 2.6µg (2.47%), Magnesium: 9.64mg (2.41%), Fiber: 0.57g (2.28%), Potassium: 68.7mg (1.96%), Zinc: 0.18mg (1.2%)