



Cone Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



126 kcal

DESSERT

Ingredients

- 2.5 teaspoons double-acting baking powder
- 0.5 cup butter softened
- 2 eggs
- 1.8 cups flour all-purpose
- 24 flat bottomed ice cream cones
- 0.7 cup milk
- 0.3 teaspoon salt
- 1 teaspoon vanilla extract
- 1 cup sugar white

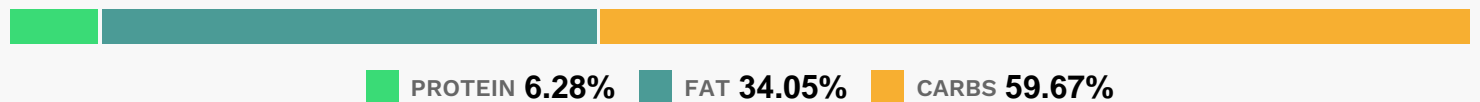
Equipment

- bowl
- oven
- mixing bowl
- baking pan
- toothpicks

Directions

- Preheat oven to 375 degrees F (190 degrees C).
- Cream butter and sugar together well in mixing bowl. Beat in eggs 1 at a time.
- Mix in vanilla. Measure flour, baking powder and salt into small bowl. Stir.
- Add milk to butter mixture in 2 parts alternately with flour mixture in 3 parts, beginning and ending with flour.
- Fill cones about 3/4 full leaving the batter 1/2 inch from top.
- Place filled cones on a baking tray.
- Bake in oven for about 15 to 20 minutes until an inserted toothpick comes out clean.

Nutrition Facts



Properties

Glycemic Index:13.55, Glycemic Load:11.08, Inflammation Score:-2, Nutrition Score:2.5447826126347%

Nutrients (% of daily need)

Calories: 125.86kcal (6.29%), Fat: 4.79g (7.37%), Saturated Fat: 2.73g (17.09%), Carbohydrates: 18.9g (6.3%), Net Carbohydrates: 18.53g (6.74%), Sugar: 8.94g (9.94%), Cholesterol: 24.62mg (8.21%), Sodium: 117.1mg (5.09%), Alcohol: 0.06g (100%), Alcohol %: 0.19% (100%), Protein: 1.99g (3.98%), Selenium: 4.63µg (6.62%), Folate: 25.46µg (6.37%), Vitamin B1: 0.09mg (5.8%), Vitamin B2: 0.09mg (5.21%), Manganese: 0.09mg (4.36%), Calcium: 38.49mg (3.85%), Phosphorus: 38.1mg (3.81%), Iron: 0.68mg (3.79%), Vitamin B3: 0.73mg (3.64%), Vitamin A: 148.96IU (2.98%), Fiber: 0.37g (1.47%), Vitamin B5: 0.15mg (1.46%), Vitamin B12: 0.08µg (1.29%), Vitamin E: 0.19mg (1.26%), Copper: 0.02mg (1.24%), Zinc: 0.17mg (1.14%), Magnesium: 4.53mg (1.13%)