



## Hot Fudge Sundae Cupcakes

 Dairy Free

READY IN



45 min.

SERVINGS



20

CALORIES



218 kcal

DESSERT

### Ingredients

- 1 box cake mix yellow
- 8 oz flat-bottom ice-cream cone (20 bowls)
- 1.3 cups topping hot (from 15.5-oz jar)
- 1 serving whipped cream (from aerosol can)
- 1 serving sprinkles
- 20 maraschino cherries with stems (from 10-oz jar)

### Equipment

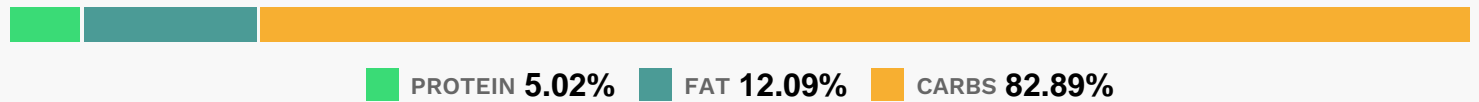
- bowl

- oven
- wire rack
- muffin liners

## Directions

- Heat oven to 350°F.
- Place paper baking cup in each of 24 regular-size muffin cups. Make and bake cake batter as directed on box for 24 cupcakes. Cool in pans 10 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes. (Save 4 cupcakes for another use.)
- For each remaining cupcake, peel off paper liner; spread 1 tablespoon hot fudge topping on cupcake.
- Place cupcakes in waffle bowls. Top each with dollop of whipped cream topping, the sprinkles and a cherry.

## Nutrition Facts



## Properties

Glycemic Index:6.55, Glycemic Load:7.12, Inflammation Score:-1, Nutrition Score:4.2665217194058%

## Nutrients (% of daily need)

Calories: 218.35kcal (10.92%), Fat: 2.94g (4.53%), Saturated Fat: 1.31g (8.17%), Carbohydrates: 45.4g (15.13%), Net Carbohydrates: 44.2g (16.07%), Sugar: 23.13g (25.7%), Cholesterol: 0.42mg (0.14%), Sodium: 287.94mg (12.52%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.75g (5.49%), Phosphorus: 110.66mg (11.07%), Manganese: 0.2mg (10.17%), Folate: 34.22µg (8.56%), Vitamin B1: 0.12mg (8.28%), Iron: 1.31mg (7.27%), Vitamin B2: 0.12mg (7.24%), Calcium: 71.85mg (7.18%), Copper: 0.12mg (6.12%), Vitamin B3: 1.22mg (6.1%), Vitamin E: 0.75mg (5%), Fiber: 1.2g (4.78%), Magnesium: 15.45mg (3.86%), Selenium: 1.77µg (2.53%), Potassium: 84.04mg (2.4%), Zinc: 0.33mg (2.18%), Vitamin B5: 0.17mg (1.69%), Vitamin B6: 0.03mg (1.5%), Vitamin K: 1.48µg (1.41%)