



## Ice Cream Cone Cake Pops

 Dairy Free

READY IN



120 min.

SERVINGS



24

CALORIES



157 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- ☐ 1 box cake mix yellow your favorite (or flavor)
- ☐ 24 ice cream cake cones
- ☐ 12 oz vanilla frosting
- ☐ 1 serving sprinkles assorted

### Equipment

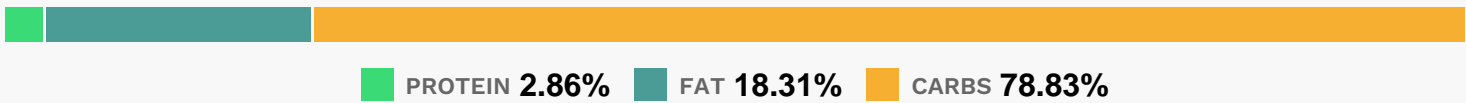
- ☐ baking sheet
- ☐ oven
- ☐ toothpicks

☐ muffin liners

Directions

- ☐ Heat oven to 350°F.
- ☐ Place paper baking cup in each of 24 regular-size muffin cups.
- ☐ Make cake mix as directed on box, using water, oil and eggs. Divide batter evenly among muffin cups, filling each two-thirds full. Invert ice cream cones and place on top of batter, pressing down gently.
- ☐ Bake 18 to 22 minutes or until toothpick inserted in center comes out clean. Carefully remove from pans to cooling racks (keep cupcakes on bottom and cones inverted); cool completely.
- ☐ Remove paper liners from cupcakes.
- ☐ Place cupcakes on cookie sheet; freeze until chilled.
- ☐ Generously frost cupcakes with vanilla frosting (when turned right side up, cupcakes may become top heavy, so frost carefully). Decorate with sprinkles.

Nutrition Facts



Properties

Glycemic Index:1.79, Glycemic Load:4.14, Inflammation Score:-1, Nutrition Score:2.2534782731015%

Nutrients (% of daily need)

Calories: 156.97kcal (7.85%), Fat: 3.19g (4.91%), Saturated Fat: 0.84g (5.24%), Carbohydrates: 30.93g (10.31%), Net Carbohydrates: 30.55g (11.11%), Sugar: 18.89g (20.99%), Cholesterol: 0mg (0%), Sodium: 193.14mg (8.4%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.12g (2.24%), Phosphorus: 73.21mg (7.32%), Vitamin B2: 0.11mg (6.28%), Folate: 22.7µg (5.68%), Calcium: 46.88mg (4.69%), Vitamin B1: 0.06mg (4.08%), Vitamin B3: 0.71mg (3.54%), Iron: 0.61mg (3.42%), Manganese: 0.06mg (3.2%), Vitamin E: 0.45mg (2.98%), Vitamin K: 2.54µg (2.42%), Fiber: 0.38g (1.51%), Selenium: 0.85µg (1.22%), Copper: 0.02mg (1.18%), Vitamin B5: 0.11mg (1.05%)