



Ice Cream Cone Cakes



Dairy Free



Popular

READY IN



95 min.

SERVINGS



24

CALORIES



98 kcal

Ingredients

- ☐ 1 box asian rice cracker snack mix
- ☐ 24 ice cream cake cones
- ☐ 16 oz vanilla frosting your favorite (or flavor)
- ☐ 1 serving sprinkles

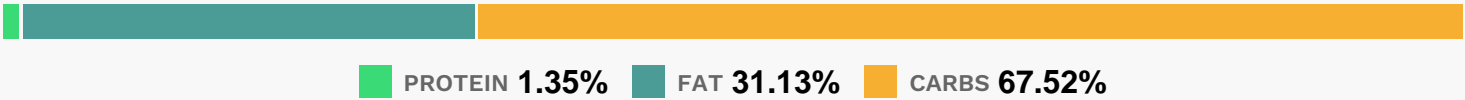
Equipment

- ☐ oven
- ☐ wire rack
- ☐ toothpicks
- ☐ muffin liners

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans).
- ☐ Place paper baking cup 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 13 to 18 minutes or until toothpick inserted in cake comes out clean (cones may tilt on batter). Cool in pans 10 minutes.
- ☐ Remove from pans, place cone side up on cooling rack. Cool completely, about 30 minutes. Carefully remove paper baking cups. Generously frost each cake with frosting, and decorate as desired. Store loosely covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:1.79, Glycemic Load:5.52, Inflammation Score:-1, Nutrition Score:0.79434782379995%

Nutrients (% of daily need)

Calories: 97.62kcal (4.88%), Fat: 3.36g (5.17%), Saturated Fat: 0.63g (3.94%), Carbohydrates: 16.42g (5.47%), Net Carbohydrates: 16.29g (5.92%), Sugar: 12.55g (13.94%), Cholesterol: 0mg (0%), Sodium: 45.31mg (1.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.33g (0.66%), Vitamin B2: 0.07mg (4.2%), Vitamin K: 2.54µg (2.41%), Vitamin E: 0.32mg (2.14%), Folate: 8.48µg (2.12%), Manganese: 0.02mg (1.16%), Vitamin B3: 0.22mg (1.1%)