



Ice Cream Cone Cupcakes

READY IN



30 min.

SERVINGS



24

CALORIES



127 kcal

DESSERT

Ingredients

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

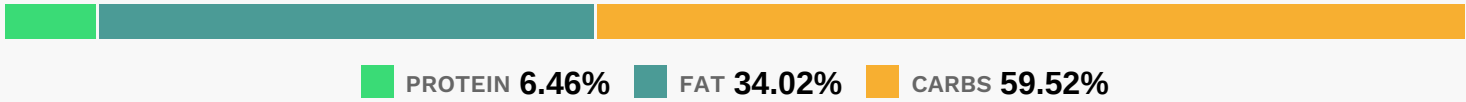
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Place the oven rack in the center position. Preheat oven to 375 degrees F (190 degrees C).
- ☐ Beat sugar and margarine together in a bowl using an electric mixer on medium speed until creamy and smooth. Beat in eggs, 1 at a time, on high speed until incorporated.
- ☐ Mix in vanilla extract.
- ☐ Mix flour, baking powder, and salt together in a separate bowl. Stir flour mixture, alternating with milk and ending with flour mixture, until just incorporated. Spoon batter into each ice cream cone, filling to within 1/2-inch from the top. Set filled cones on a baking sheet.
- ☐ Bake in the preheated oven until a toothpick inserted in the center of the cake comes out clean, 15 to 20 minutes.

Nutrition Facts



Properties

Glycemic Index:11.46, Glycemic Load:11.08, Inflammation Score:-2, Nutrition Score:2.6282608772264%

Nutrients (% of daily need)

Calories: 126.67kcal (6.33%), Fat: 4.81g (7.4%), Saturated Fat: 1.11g (6.93%), Carbohydrates: 18.94g (6.31%), Net Carbohydrates: 18.57g (6.75%), Sugar: 8.94g (9.94%), Cholesterol: 16.31mg (5.44%), Sodium: 132mg (5.74%), Alcohol: 0.06g (100%), Alcohol %: 0.19% (100%), Protein: 2.06g (4.11%), Selenium: 4.74µg (6.77%), Folate: 25.61µg (6.4%), Vitamin B1: 0.09mg (5.83%), Vitamin B2: 0.09mg (5.36%), Manganese: 0.09mg (4.37%), Vitamin A: 202.64IU (4.05%), Calcium: 39.06mg (3.91%), Phosphorus: 39.05mg (3.9%), Iron: 0.69mg (3.84%), Vitamin B3: 0.73mg (3.64%), Vitamin E: 0.23mg (1.54%), Vitamin B5: 0.15mg (1.52%), Fiber: 0.37g (1.47%), Vitamin B12: 0.08µg (1.31%), Copper: 0.03mg (1.26%), Zinc: 0.17mg (1.16%), Magnesium: 4.63mg (1.16%), Vitamin D: 0.16µg (1.05%)