

Ice Cream Cone Treats

 Dairy Free

READY IN



45 min.

SERVINGS



30

CALORIES



131 kcal

DESSERT

Ingredients

- 1 ounce sprinkles
- 16 ounce vanilla frosting
- 18.3 ounce cake mix yellow

Equipment

- oven
- muffin tray

Directions

- Prepare cake mix batter according to directions, or make any standard cake recipe batter (i.e. white, chocolate, etc.).
- Place flat-bottomed ice cream cones in the cups of a regular muffin pan.
- Pour enough batter into each cone to fill from 1/2 to 2/3 full.
- Bake at time and temperature as recommended for cupcakes. After they have cooled, frost with your favorite canned or home-prepared frosting recipe. Decorate with sprinkles or other decorations of your choice.

Nutrition Facts



PROTEIN 1.95% **FAT 20.49%** **CARBS 77.56%**

Properties

Glycemic Index:1.43, Glycemic Load:4.41, Inflammation Score:-1, Nutrition Score:1.5786956574606%

Nutrients (% of daily need)

Calories: 130.66kcal (6.53%), Fat: 2.98g (4.58%), Saturated Fat: 0.77g (4.84%), Carbohydrates: 25.37g (8.46%), Net Carbohydrates: 25.16g (9.15%), Sugar: 17.87g (19.85%), Cholesterol: 0mg (0%), Sodium: 153.37mg (6.67%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.64g (1.28%), Phosphorus: 56.18mg (5.62%), Vitamin B2: 0.09mg (5.03%), Calcium: 36.84mg (3.68%), Folate: 12.94µg (3.23%), Vitamin B1: 0.04mg (2.76%), Vitamin E: 0.39mg (2.6%), Vitamin K: 2.47µg (2.35%), Vitamin B3: 0.43mg (2.16%), Iron: 0.38mg (2.13%), Manganese: 0.03mg (1.65%)