



Justin's Frosted Chocolate Cone Cakes

READY IN



110 min.

SERVINGS



10

CALORIES



288 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup butter
- ☐ 0.3 cup buttermilk
- ☐ 0.5 cup confectioners' sugar
- ☐ 0.3 cup cream cheese softened
- ☐ 2 eggs
- ☐ 1 cup flour all-purpose
- ☐ 10 flat-bottomed wafer ice cream cones
- ☐ 0.3 teaspoon salt

- ☐ 1 tablespoon cocoa powder unsweetened
- ☐ 0.5 teaspoon vanilla extract
- ☐ 0.5 cup water
- ☐ 1 cup sugar white

Equipment

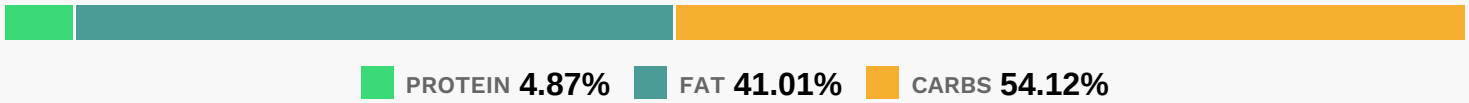
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Set ice cream cones upright in 10 muffin cups.
- ☐ Whisk flour, white sugar, baking soda, and salt together in a mixing bowl.
- ☐ Melt butter in a saucepan over low heat; stir in water and cocoa powder until thoroughly combined.
- ☐ Stir melted butter mixture into flour mixture. Stir in eggs, buttermilk, and 1 teaspoon vanilla extract until the batter is moistened.
- ☐ Beat batter with an electric mixer on medium speed until thoroughly combined, about 1 minute.
- ☐ Spoon chocolate cake batter into ice cream cones, leaving about 1 inch of space at the top.
- ☐ Bake immediately in the preheated oven (to avoid cones becoming soggy) until a toothpick inserted into the middle of a cake center comes out clean, about 30 minutes.
- ☐ Let cupcakes cool thoroughly, about 1 hour.

Beat cream cheese, confectioners' sugar, and 1/2 teaspoon vanilla extract together in a bowl until smooth and creamy. Frost cupcakes with the cream cheese frosting.

Nutrition Facts



Properties

Glycemic Index:25.31, Glycemic Load:21.07, Inflammation Score:-3, Nutrition Score:4.1543478810269%

Flavonoids

Catechin: 0.32mg, Catechin: 0.32mg, Catechin: 0.32mg, Catechin: 0.32mg Epicatechin: 0.98mg, Epicatechin: 0.98mg, Epicatechin: 0.98mg, Epicatechin: 0.98mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 288.4kcal (14.42%), Fat: 13.37g (20.58%), Saturated Fat: 7.86g (49.13%), Carbohydrates: 39.7g (13.23%), Net Carbohydrates: 39.06g (14.2%), Sugar: 26.75g (29.72%), Cholesterol: 65.44mg (21.81%), Sodium: 239.92mg (10.43%), Alcohol: 0.07g (100%), Alcohol %: 0.1% (100%), Protein: 3.58g (7.15%), Selenium: 8.35µg (11.92%), Vitamin B2: 0.15mg (9.06%), Folate: 35.41µg (8.85%), Vitamin A: 442.68IU (8.85%), Vitamin B1: 0.12mg (7.81%), Manganese: 0.13mg (6.63%), Phosphorus: 54.41mg (5.44%), Iron: 0.97mg (5.41%), Vitamin B3: 0.95mg (4.75%), Vitamin E: 0.46mg (3.09%), Copper: 0.06mg (2.91%), Vitamin B5: 0.29mg (2.89%), Calcium: 26.08mg (2.61%), Fiber: 0.64g (2.57%), Vitamin B12: 0.14µg (2.36%), Zinc: 0.34mg (2.25%), Magnesium: 8.99mg (2.25%), Vitamin D: 0.25µg (1.69%), Potassium: 59.24mg (1.69%), Vitamin B6: 0.03mg (1.45%), Vitamin K: 1.12µg (1.07%)