



Orange Soda Cake Cones

 Dairy Free

READY IN



98 min.

SERVINGS



18

CALORIES



330 kcal

DESSERT

Ingredients

- ☐ 18 flat-bottom ice-cream cone with flat bottoms
- ☐ 2 cups flour all-purpose
- ☐ 1 cup sugar
- ☐ 0.5 cup shortening
- ☐ 0.5 cup m&m candies orange-flavored hard crushed finely
- ☐ 1 cup lemon-lime soda pop orange-flavored
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda

- ☐ 0.5 teaspoon salt
- ☐ 0.5 teaspoon orange zest grated
- ☐ 2 eggs
- ☐ 16 oz vanilla frosting
- ☐ 1 serving m&m candies orange-flavored hard crushed finely
- ☐ 9 candy canes

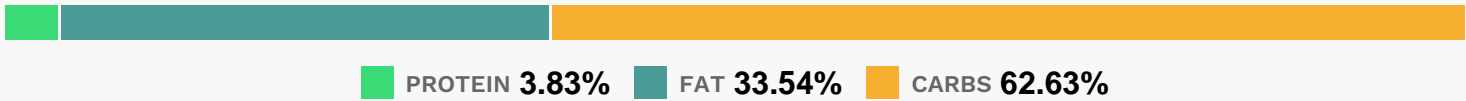
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

Directions

- ☐ Heat oven to 350°F.
- ☐ Place cones upright in medium muffin cups, 2 1/2x1 1/4 inches, or rectangular pan, 13x9x2 inches.
- ☐ Beat flour, sugar, shortening, 1/4 cup of the crushed candy, the soda pop, baking powder, baking soda, salt, orange peel and eggs in medium bowl with electric mixer on low speed 30 seconds, scraping bowl occasionally. Beat on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Pour batter into cones, filling each to within about 1/4 inch of top.
- ☐ Bake 20 to 23 minutes or until toothpick inserted in center of cake comes out clean.
- ☐ Remove cones from muffin cups to wire rack. Cool completely, about 1 hour.
- ☐ Stir together frosting and remaining 1/4 cup crushed candy; spread over cupcakes.
- ☐ Sprinkle with additional candy.
- ☐ Cut or break candy sticks in half; insert into each frosted cupcake cone.

Nutrition Facts



Properties

Glycemic Index:19.78, Glycemic Load:29.1, Inflammation Score:-1, Nutrition Score:4.4465217519066%

Nutrients (% of daily need)

Calories: 329.69kcal (16.48%), Fat: 12.34g (18.98%), Saturated Fat: 3.36g (21%), Carbohydrates: 51.83g (17.28%), Net Carbohydrates: 51.1g (18.58%), Sugar: 33.75g (37.5%), Cholesterol: 19.18mg (6.39%), Sodium: 207.3mg (9.01%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.17g (6.35%), Vitamin B2: 0.21mg (12.51%), Vitamin B1: 0.17mg (11.1%), Folate: 43.75µg (10.94%), Selenium: 6.8µg (9.71%), Manganese: 0.17mg (8.5%), Iron: 1.33mg (7.4%), Vitamin B3: 1.39mg (6.93%), Vitamin K: 6.51µg (6.2%), Vitamin E: 0.8mg (5.34%), Phosphorus: 45.71mg (4.57%), Calcium: 31.39mg (3.14%), Fiber: 0.73g (2.92%), Copper: 0.05mg (2.57%), Vitamin B5: 0.23mg (2.32%), Magnesium: 7.07mg (1.77%), Zinc: 0.26mg (1.7%), Potassium: 45.99mg (1.31%)