



## Red Velvet Cupcake Cones

 Vegetarian

READY IN



35 min.

SERVINGS



24

CALORIES



341 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup natural cocoa powder unsweetened
- ☐ 3.3 cups confectioners' sugar
- ☐ 8 ounce cream cheese
- ☐ 4 large eggs room temperature
- ☐ 25 oz flour 11 all-purpose (bleached)
- ☐ 2 cups granulated sugar
- ☐ 1 ounce purple gel food coloring red mccormick®

- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup butter salted softened
- ☐ 1 cup cup heavy whipping cream sour
- ☐ 1.3 teaspoons vanilla extract
- ☐ 2 teaspoons vanilla extract pure mccormick®
- ☐ 0.5 cup milk whole

## Equipment

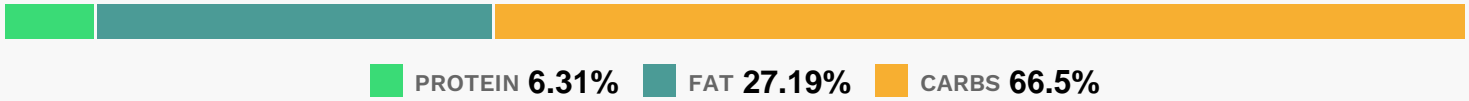
- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ skewers
- ☐ muffin liners

## Directions

- ☐ Preheat oven to 350 degrees F.
- ☐ Mix flour, cocoa powder, baking soda and salt in medium bowl. Set aside. Beat butter and sugar in large bowl with electric mixer on medium speed until light and fluffy. Beat in eggs, one at a time.
- ☐ Mix in sour cream, milk, food color and vanilla. Gradually add the flour mixture on low speed (or by hand) just blended. Do not overbeat. Spoon batter into 30 paper-lined muffin cups, filling each cup 2/3 full or spoon batter into 24 plain flat bottom ice cream cones – fill right to the point vanilla ice cream cones becomes wider.
- ☐ Bake 20 to 25 minutes or until toothpick inserted into cupcake comes out clean. If using cones, use a skewer or knife and poke a hole in the bottom (or on the side near the bottom) of the baked cupcake cone to allow steam to escape (helps prevent a soggy cone). Cool in pans on wire rack 5 minutes.

Remove from pans; cool completely.Frost with Cream Cheese Frosting.Cream Cheese Frosting: Beat cream cheese, softened butter and vanilla extract in large bowl until light and fluffy. Gradually beat in confectioners’ sugar until smooth.Makes 24 to 30 cupcakes depending on method used.Note: To make ahead, bake and cool as directed, put cones in a freezer bag (remove any extra air from bag), freeze overnight, frost while frozen, serve a few hours later.

Nutrition Facts



Properties

Glycemic Index:10.84, Glycemic Load:28.17, Inflammation Score:-4, Nutrition Score:6.7265217683238%

Flavonoids

Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 341.44kcal (17.07%), Fat: 10.49g (16.14%), Saturated Fat: 5.85g (36.58%), Carbohydrates: 57.72g (19.24%), Net Carbohydrates: 56.26g (20.46%), Sugar: 33.67g (37.41%), Cholesterol: 56.98mg (18.99%), Sodium: 172.37mg (7.49%), Alcohol: 0.19g (100%), Alcohol %: 0.23% (100%), Caffeine: 4.12mg (1.37%), Protein: 5.47g (10.95%), Selenium: 14.33µg (20.48%), Vitamin B1: 0.24mg (16.25%), Folate: 60.1µg (15.02%), Vitamin B2: 0.24mg (14.21%), Manganese: 0.28mg (13.87%), Iron: 1.8mg (10.01%), Vitamin B3: 1.82mg (9.08%), Phosphorus: 85.24mg (8.52%), Vitamin A: 358.03IU (7.16%), Copper: 0.12mg (6.13%), Fiber: 1.46g (5.84%), Magnesium: 19.02mg (4.75%), Calcium: 38.04mg (3.8%), Vitamin B5: 0.37mg (3.72%), Zinc: 0.54mg (3.63%), Potassium: 105.01mg (3%), Vitamin B12: 0.15µg (2.51%), Vitamin E: 0.34mg (2.25%), Vitamin B6: 0.04mg (2.09%), Vitamin D: 0.22µg (1.48%)