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# **Chocolate Cake Cone** \*

A delicious chocolate cake cone filled with creamy ice cream.

Recipe Type: Standard Prep Time: 15 mins

Cook Time: 25 mins Total Time: 40 mins

Recipe Yield: 200 grams Number of Servings: 4

Serving Size: 50 g

# **Ingredients**

200 g	chocolate cake mix
2 pieces	Eggs
120 ml	vegetable oil
200 ml	Water
400 g	ice cream
50 g	sprinkles

### **Directions**

### Step 1

Preheating

Preheat the oven to 350°F (175°C).

Prep Time: 5 mins

Cook Time: 0 mins

### Step 2

Mixing

In a mixing bowl, combine the chocolate cake mix, eggs, vegetable oil, and water. Mix well until smooth.

Prep Time: 5 mins

Cook Time: 0 mins

### Step 3

Baking

Pour the batter into a cake cone mold, filling it about 2/3 full.

Prep Time: 5 mins

Cook Time: 20 mins

#### Step 4

### Cooling

Remove the cake cones from the oven and let them cool completely.

Prep Time: 0 mins

Cook Time: 0 mins

### Step 5

#### Serving

Once the cake cones are cooled, scoop ice cream into each cone.

Prep Time: 0 mins

Cook Time: 0 mins

### Step 6

### Sprinkling

Sprinkle with your favorite toppings, such as sprinkles.

Prep Time: 0 mins

Cook Time: 0 mins

## **Nutrition Facts**

Calories: 250 kcal

Fat: 1	L5 q
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Protein: 4 g

Carbohydrates: 25 g

# **Nutrition Facts**

#### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	4 g	23.53%	23.53%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	25 g	45.45%	50%
Fibers	2 g	5.26%	8%
Sugars	15 g	N/A	N/A
Lactose	0 g	N/A	N/A

#### **Fats**

Nutrient Value	% Daily Intake (Males)	% Daily Intake (Females)
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Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	15 g	53.57%	60%
Cholesterol	40 mg	N/A	N/A

### **Vitamins**

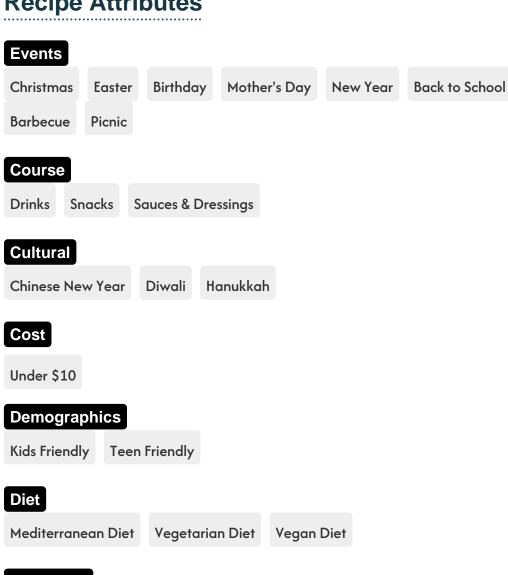
Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	0 mg	0%	0%
Vitamin B6	2 mg	153.85%	153.85%
Vitamin B12	4 mcg	166.67%	166.67%
Vitamin E	6 mg	40%	40%
Vitamin D	0 mcg	0%	0%

### Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	100 mg	4.35%	4.35%
Calcium	6 mg	0.6%	0.6%
Iron	8 mg	100%	44.44%
Potassium	150 mg	4.41%	5.77%
Zinc	2 mg	18.18%	25%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Selenium	2 mcg	3.64%	3.64%

# **Recipe Attributes**



### **Meal Type**

Lunch Snack Supper

### **Difficulty Level**

Easy

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