



Black Forest-Stuffed Cupcakes

READY IN



75 min.

SERVINGS



15

CALORIES



247 kcal

DESSERT

Ingredients

- 20 oz cherry pie filling divided canned
- 8 oz philadelphia cream cheese softened
- 1 eggs
- 1 pkg chocolate cake mix (2-layer size)
- 2 Tbsp sugar
- 1.5 cups cool whip whipped topping thawed

Equipment

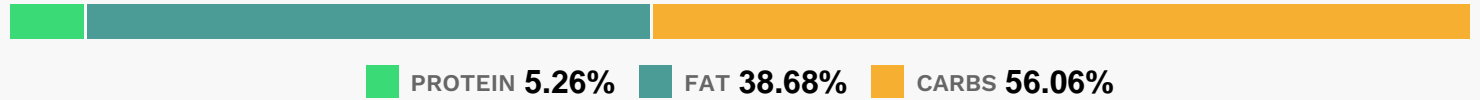
- oven

- toothpicks
- muffin liners

Directions

- Heat oven to 350F.
- Prepare cake batter as directed on package.
- Meanwhile, mix cream cheese, egg and sugar until blended.
- Reserve 3/4 cup pie filling for garnish. Spoon 2 Tbsp. cake batter into each of 24 paper-lined muffin cups. Top each with 1 Tbsp. each of the cream cheese mixture and remaining pie filling. Cover with remaining cake batter.
- Bake 20 to 25 min. or until toothpick inserted in centers comes out clean. Cool in pans 5 min.
- Remove from pans to wire racks; cool completely.
- Top cupcakes with COOL WHIP and remaining pie filling just before serving.

Nutrition Facts



Properties

Glycemic Index:6.47, Glycemic Load:1.34, Inflammation Score:-3, Nutrition Score:4.3056521985842%

Nutrients (% of daily need)

Calories: 246.81kcal (12.34%), Fat: 10.99g (16.9%), Saturated Fat: 4.94g (30.88%), Carbohydrates: 35.83g (11.94%), Net Carbohydrates: 34.91g (12.69%), Sugar: 14.98g (16.64%), Cholesterol: 26.33mg (8.78%), Sodium: 301.46mg (13.11%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.17mg (1.06%), Protein: 3.36g (6.73%), Phosphorus: 110.97mg (11.1%), Selenium: 6.11µg (8.73%), Iron: 1.46mg (8.13%), Copper: 0.15mg (7.56%), Calcium: 69.01mg (6.9%), Vitamin B2: 0.11mg (6.32%), Vitamin A: 302.8IU (6.06%), Folate: 22.33µg (5.58%), Potassium: 166.34mg (4.75%), Magnesium: 18.42mg (4.6%), Vitamin B1: 0.06mg (4.3%), Manganese: 0.08mg (3.91%), Fiber: 0.92g (3.67%), Vitamin E: 0.52mg (3.45%), Vitamin B3: 0.54mg (2.69%), Zinc: 0.37mg (2.47%), Vitamin B6: 0.04mg (2.01%), Vitamin B5: 0.19mg (1.94%), Vitamin C: 1.36mg (1.65%), Vitamin K: 1.66µg (1.58%), Vitamin B12: 0.07µg (1.24%)