



## Black Forest-Stuffed Cupcakes

READY IN



35 min.

SERVINGS



35

CALORIES



89 kcal

DESSERT

### Ingredients

- 250 g philadelphia brick 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

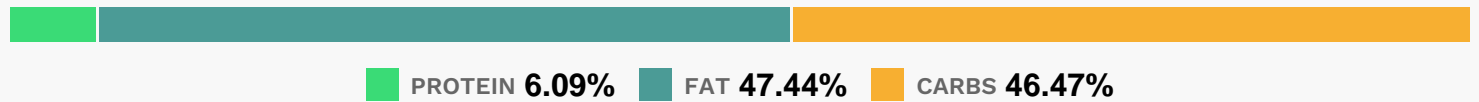
- frying pan
- oven

- toothpicks
- muffin liners

## Directions

- Heat oven to 350F.
- Prepare cake batter as directed on package for the light or low fat version; set aside.
- Mix cream cheese, egg and sugar until well blended.
- Reserve 3/4 cup of the cherry 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 cherry pie filling. Cover with remaining cake batter.
- Bake 20 to 25 min. or until toothpick inserted in centres comes out clean. Cool 5 min.; remove from pan to wire racks. Cool completely. Top with Cool Whip and reserved cherry pie filling just before serving.

## Nutrition Facts



## Properties

Glycemic Index:2.77, Glycemic Load:0.59, Inflammation Score:-1, Nutrition Score:1.6456521587527%

## Nutrients (% of daily need)

Calories: 89.47kcal (4.47%), Fat: 4.93g (7.58%), Saturated Fat: 2.25g (14.05%), Carbohydrates: 10.86g (3.62%), Net Carbohydrates: 10.56g (3.84%), Sugar: 6.44g (7.16%), Cholesterol: 11.96mg (3.99%), Sodium: 128.36mg (5.58%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.42g (2.84%), Phosphorus: 45.84mg (4.58%), Selenium: 2.61µg (3.73%), Iron: 0.59mg (3.27%), Calcium: 28.44mg (2.84%), Vitamin B2: 0.04mg (2.64%), Copper: 0.05mg (2.6%), Folate: 8.98µg (2.25%), Vitamin A: 105.47IU (2.11%), Magnesium: 6.82mg (1.7%), Vitamin B1: 0.02mg (1.58%), Potassium: 55.15mg (1.58%), Vitamin E: 0.23mg (1.52%), Manganese: 0.03mg (1.43%), Fiber: 0.3g (1.18%), Vitamin B3: 0.21mg (1.04%), Zinc: 0.15mg (1.03%)