



## Cheery Cherry Chip Cupcakes

READY IN



85 min.

SERVINGS



18

CALORIES



281 kcal

DESSERT

### Ingredients

- ☐ 10 oz maraschino cherries drained
- ☐ 2 cups flour all-purpose
- ☐ 1 tablespoon double-acting baking powder
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup butter unsalted
- ☐ 1.3 cups sugar
- ☐ 0.5 cup maraschino cherries
- ☐ 0.3 cup milk whole
- ☐ 2 teaspoons almond extract

- ☐ 1 serving purple gel food coloring
- ☐ 2 egg whites beaten
- ☐ 12 oz vanilla frosting
- ☐ 1 tablespoon maraschino cherries
- ☐ 1 teaspoon almond extract
- ☐ 1 serving purple gel food coloring
- ☐ 18 maraschino cherries with stems

## Equipment

- ☐ bowl
- ☐ paper towels
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ spatula
- ☐ muffin liners
- ☐ measuring cup

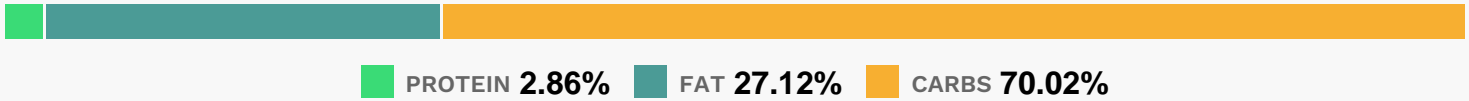
## Directions

- ☐ Heat oven to 350°F. Line 18 regular-size muffin cups with paper baking cups; set aside.
- ☐ Finely chop cherries with large chef's knife.
- ☐ Place chopped cherries in paper towel-lined bowl to drain while preparing batter.
- ☐ In medium bowl, stir together flour, baking powder and salt; set aside. In large bowl, beat butter and sugar with electric mixer on medium speed until well blended.
- ☐ In glass measuring cup, stir together 1/2 cup cherry liquid, the milk and 2 teaspoons almond extract.
- ☐ Beginning and ending with flour mixture, alternately add flour mixture and milk mixture to butter mixture, beating well after each addition. Stir in a few drops of food color until desired pink color is achieved. Fold in stiffly beaten egg whites. Fold in chopped cherries. Spoon

batter into muffin cups, filling each about 3/4 full.

- ☐ Bake 20 to 25 minutes or until cupcakes spring back when lightly touched in center.
- ☐ Remove from muffin cups to cooling rack. Cool completely, about 30 minutes.
- ☐ To make Topping, spoon frosting into bowl with 1 tablespoon cherry liquid.
- ☐ Add 1 teaspoon almond extract and enough food color for desired pink color; beat 2 minutes with electric mixer on medium speed. If desired, transfer topping to decorating bag fitted with large star tip; pipe topping onto cupcakes in large swirls. Or, spread topping on cupcakes with off-set spatula.
- ☐ Garnish each cupcake with 1 cherry with stem.

## Nutrition Facts



## Properties

Glycemic Index:17.67, Glycemic Load:23.11, Inflammation Score:-2, Nutrition Score:3.5186957017235%

## Nutrients (% of daily need)

Calories: 280.72kcal (14.04%), Fat: 8.53g (13.12%), Saturated Fat: 3.9g (24.35%), Carbohydrates: 49.54g (16.51%), Net Carbohydrates: 48.26g (17.55%), Sugar: 37.02g (41.13%), Cholesterol: 13.96mg (4.65%), Sodium: 146.86mg (6.39%), Alcohol: 0.23g (100%), Alcohol %: 0.33% (100%), Protein: 2.03g (4.05%), Vitamin B2: 0.15mg (8.85%), Selenium: 5.66µg (8.09%), Vitamin B1: 0.11mg (7.56%), Folate: 27.25µg (6.81%), Calcium: 63.17mg (6.32%), Fiber: 1.28g (5.11%), Manganese: 0.1mg (5.05%), Iron: 0.88mg (4.9%), Vitamin B3: 0.88mg (4.38%), Phosphorus: 39.33mg (3.93%), Vitamin A: 175.73IU (3.51%), Vitamin K: 3.37µg (3.21%), Copper: 0.06mg (3.18%), Vitamin E: 0.46mg (3.06%), Zinc: 0.21mg (1.38%), Magnesium: 5.53mg (1.38%), Potassium: 40.63mg (1.16%), Vitamin B5: 0.11mg (1.13%)