



Cherry Cobbler Cupcakes

READY IN



120 min.

SERVINGS



24

CALORIES



303 kcal

DESSERT

Ingredients

- 12 oz cherries frozen thawed pitted coarsely chopped
- 0.8 cup granulated sugar
- 2 tablespoons cornstarch
- 1 tablespoon juice of lemon
- 0.5 teaspoon vanilla
- 3 cups flour all-purpose
- 1 teaspoon double-acting baking powder
- 0.3 teaspoon salt
- 1.5 cups butter softened

- 2.5 cups granulated sugar
- 4 eggs
- 0.5 cup milk
- 2 teaspoons vanilla
- 2 teaspoons juice of lemon
- 0.3 cup sugar raw (sugar)
- 1 serving whipped cream

Equipment

- bowl
- sauce pan
- oven
- hand mixer
- muffin liners

Directions

- Heat oven to 350°F.
- Place paper baking cup in each of 24 regular-size muffin cups. In 2-quart saucepan, cook cherries and 3/4 cup sugar over medium heat 5 minutes.
- Mix cornstarch, 1 tablespoon lemon juice and 1/2 teaspoon vanilla; stir into cherry mixture.
- Heat to boiling. Boil 5 minutes or until slightly thickened.
- Remove from heat.
- Mix flour, baking powder and salt. In large bowl, beat butter and 2 1/2 cups sugar with electric mixer on medium speed until fluffy.
- Add eggs, one at a time. On low speed, alternately add flour mixture with milk, beating just until blended. Stir in 2 teaspoons vanilla and 2 teaspoons lemon juice. Divide half of batter among muffin cups; top with cherry filling and remaining batter. Top with turbinado sugar.
- Bake 40 to 42 minutes or until golden brown. Cool 15 minutes; remove from pans. Cool completely.
- Serve with ice cream.

Nutrition Facts

PROTEIN 3.99% FAT 37.73% CARBS 58.28%

Properties

Glycemic Index:19.92, Glycemic Load:28.49, Inflammation Score:-3, Nutrition Score:4.1034782969433%

Flavonoids

Cyanidin: 4.28mg, Cyanidin: 4.28mg, Cyanidin: 4.28mg, Cyanidin: 4.28mg Pelargonidin: 0.04mg, Pelargonidin: 0.04mg, Pelargonidin: 0.04mg, Pelargonidin: 0.04mg Peonidin: 0.21mg, Peonidin: 0.21mg, Peonidin: 0.21mg, Peonidin: 0.21mg Catechin: 0.62mg, Catechin: 0.62mg, Catechin: 0.62mg, Catechin: 0.62mg Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg Epicatechin: 0.71mg, Epicatechin: 0.71mg, Epicatechin: 0.71mg, Epicatechin: 0.71mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg Hesperetin: 0.15mg, Hesperetin: 0.15mg, Hesperetin: 0.15mg, Hesperetin: 0.15mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.33mg, Quercetin: 0.33mg, Quercetin: 0.33mg, Quercetin: 0.33mg

Nutrients (% of daily need)

Calories: 303.4kcal (15.17%), Fat: 12.94g (19.91%), Saturated Fat: 7.83g (48.96%), Carbohydrates: 44.97g (14.99%), Net Carbohydrates: 44.22g (16.08%), Sugar: 31.89g (35.44%), Cholesterol: 59.6mg (19.87%), Sodium: 148.41mg (6.45%), Alcohol: 0.14g (100%), Alcohol %: 0.2% (100%), Protein: 3.08g (6.16%), Selenium: 8.02µg (11.46%), Vitamin B1: 0.13mg (8.96%), Vitamin A: 423.09IU (8.46%), Folate: 33.38µg (8.34%), Vitamin B2: 0.14mg (8.21%), Manganese: 0.12mg (6.13%), Iron: 0.95mg (5.3%), Phosphorus: 49.67mg (4.97%), Vitamin B3: 0.97mg (4.84%), Calcium: 31.92mg (3.19%), Fiber: 0.75g (2.99%), Vitamin E: 0.44mg (2.92%), Vitamin B5: 0.26mg (2.61%), Potassium: 77.7mg (2.22%), Vitamin B12: 0.13µg (2.13%), Copper: 0.04mg (1.99%), Magnesium: 7.38mg (1.84%), Zinc: 0.27mg (1.81%), Vitamin C: 1.41mg (1.71%), Vitamin B6: 0.03mg (1.59%), Vitamin D: 0.21µg (1.39%), Vitamin K: 1.38µg (1.32%)