



Cherry-Filled Cupcakes

 Popular

READY IN



75 min.

SERVINGS



24

CALORIES



310 kcal

DESSERT

Ingredients

- ☐ 21 oz cherry pie filling canned
- ☐ 24 maraschino cherries drained well
- ☐ 3 tablespoons milk
- ☐ 6 cups powdered sugar
- ☐ 1 cup shortening
- ☐ 1 box vanilla cake donut holes

Equipment

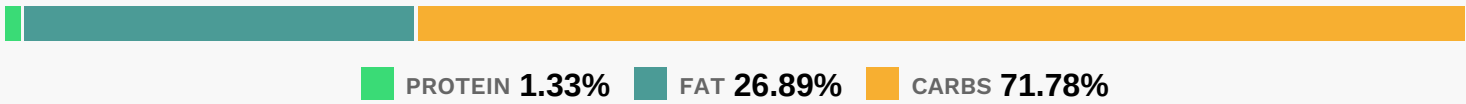
- ☐ bowl

- ☐ oven
- ☐ hand mixer
- ☐ muffin liners

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pans).
- ☐ Place paper baking cup in each of 24 regular-size muffin cups.
- ☐ Make cake batter as directed on box for 24 cupcakes. For each cupcake, spoon 3 tablespoons batter into muffin cup, then spoon 2 teaspoons pie filling onto center of batter.
- ☐ Bake and cool as directed on box for 24 cupcakes.
- ☐ In large bowl, beat shortening, powdered sugar and milk with electric mixer on medium speed until creamy.
- ☐ Place frosting in decorating bag fitted with your choice of decorating tip. Starting at outer edge of cupcakes, pipe frosting in spiral pattern, gradually elevating to a peak in center; top each with a cherry.

Nutrition Facts



Properties

Glycemic Index:1.58, Glycemic Load:0.03, Inflammation Score:-1, Nutrition Score:2.5365217716798%

Nutrients (% of daily need)

Calories: 310.25kcal (15.51%), Fat: 9.42g (14.5%), Saturated Fat: 2.6g (16.23%), Carbohydrates: 56.6g (18.87%), Net Carbohydrates: 56.05g (20.38%), Sugar: 40.43g (44.93%), Cholesterol: 0.22mg (0.08%), Sodium: 155.6mg (6.77%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.05g (2.1%), Phosphorus: 78.36mg (7.84%), Calcium: 55.3mg (5.53%), Vitamin K: 5.21µg (4.96%), Vitamin E: 0.71mg (4.76%), Folate: 16.07µg (4.02%), Vitamin B1: 0.06mg (3.71%), Vitamin B2: 0.06mg (3.47%), Selenium: 2.18µg (3.11%), Iron: 0.53mg (2.92%), Vitamin B3: 0.55mg (2.75%), Manganese: 0.05mg (2.67%), Copper: 0.05mg (2.33%), Fiber: 0.55g (2.18%), Vitamin B5: 0.15mg (1.47%), Potassium: 43.86mg (1.25%), Magnesium: 4.53mg (1.13%), Vitamin A: 56.14IU (1.12%), Vitamin C: 0.89mg (1.08%)