



## Chocolate Cherry Cupcakes

READY IN



110 min.

SERVINGS



24

CALORIES



217 kcal

DESSERT

### Ingredients

- 1 box duncan hines devil's food cake
- 0.5 teaspoon almond extract
- 21 oz cherry pie filling canned
- 8 oz vanilla pudding
- 16 oz chocolate frosting

### Equipment

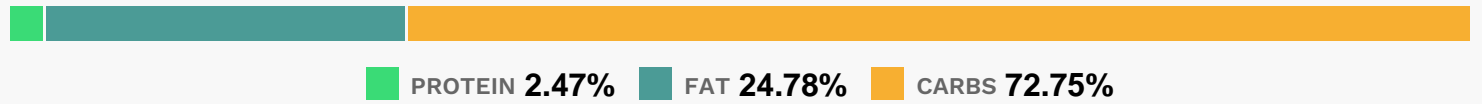
- bowl
- oven

- microwave
- serrated knife

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Make and bake cake mix as directed on box for 24 cupcakes, adding almond extract to batter. Cool in pans 10 minutes; remove from pans to cooling racks. Cool completely, about 30 minutes.
- Just before serving, remove paper baking cups.
- Cut cupcake in half horizontally with serrated knife. On bottom half of cupcake, spoon 1 tablespoon cherry pie filling; top with 2 teaspoons vanilla pudding. Replace top of cupcake.
- Spoon frosting into small microwavable bowl. Microwave uncovered on High 30 seconds. Stir thoroughly until very soft and smooth, microwaving 5 to 15 seconds longer if necessary. Spoon 1 tablespoon frosting over top of cupcake. Top with 1 cherry from pie filling.
- Repeat steps 2 and 3 with remaining cupcakes.
- Serve immediately.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.6069565104402%

## Nutrients (% of daily need)

Calories: 216.65kcal (10.83%), Fat: 6.19g (9.52%), Saturated Fat: 1.65g (10.29%), Carbohydrates: 40.88g (13.63%), Net Carbohydrates: 40.07g (14.57%), Sugar: 25.31g (28.12%), Cholesterol: 0mg (0%), Sodium: 247.57mg (10.76%), Alcohol: 0.03g (100%), Alcohol %: 0.05% (100%), Protein: 1.39g (2.78%), Phosphorus: 67.45mg (6.74%), Copper: 0.13mg (6.58%), Iron: 1.15mg (6.36%), Manganese: 0.09mg (4.69%), Selenium: 2.57µg (3.67%), Potassium: 124.5mg (3.56%), Magnesium: 14.18mg (3.54%), Vitamin E: 0.49mg (3.3%), Fiber: 0.81g (3.23%), Calcium: 31.72mg (3.17%), Folate: 12.34µg (3.09%), Vitamin B1: 0.04mg (2.62%), Vitamin B2: 0.04mg (2.19%), Vitamin B3: 0.35mg (1.73%), Zinc: 0.21mg (1.42%), Vitamin C: 0.89mg (1.08%), Vitamin A: 51.58IU (1.03%)