



WHATSheATE



Chocolate-Covered Cherry Cups

READY IN



45 min.

SERVINGS



36

CALORIES



131 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 20 oz brownie mix
- ☐ 16 oz maraschino cherries divided drained
- ☐ 6 oz bittersweet chocolate
- ☐ 0.5 cup condensed milk sweetened

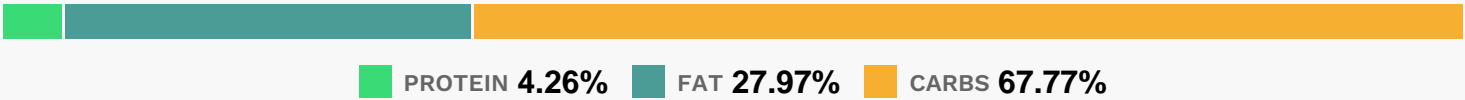
Equipment

- ☐ sauce pan
- ☐ oven
- ☐ muffin liners

Directions

- ☐ Prepare brownie mix according to package directions, using 1/4 cup cherry juice plus water needed to equal amount of water called for in directions.
- ☐ Place paper liners in mini muffin cups; fill about 1/2 full of brownie batter. Push a cherry into each cup; bake at 350 for 15 to 20 minutes.
- ☐ Remove baked cups in liners from muffin cups; let cool.
- ☐ Combine chocolate chips and condensed milk in a small saucepan; stir over low heat until melted.
- ☐ Remove from heat; stir in remaining 1/4 cup cherry juice as needed for frosting consistency.
- ☐ Place a dollop of warm frosting on each cherry cup; let cool.

Nutrition Facts



Properties

Glycemic Index:1.69, Glycemic Load:1.41, Inflammation Score:-1, Nutrition Score:1.3165217374006%

Nutrients (% of daily need)

Calories: 131.25kcal (6.56%), Fat: 4.11g (6.33%), Saturated Fat: 1.69g (10.56%), Carbohydrates: 22.41g (7.47%), Net Carbohydrates: 21.63g (7.87%), Sugar: 16.75g (18.61%), Cholesterol: 1.73mg (0.58%), Sodium: 52.36mg (2.28%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 4.06mg (1.35%), Protein: 1.41g (2.82%), Iron: 0.8mg (4.46%), Copper: 0.08mg (3.88%), Manganese: 0.06mg (3.22%), Fiber: 0.78g (3.12%), Magnesium: 9.92mg (2.48%), Phosphorus: 23.42mg (2.34%), Calcium: 21.8mg (2.18%), Selenium: 1.05µg (1.5%), Zinc: 0.2mg (1.32%), Potassium: 45.2mg (1.29%), Vitamin B2: 0.02mg (1.18%)