



## Italian Spumoni Cupcakes

READY IN



80 min.

SERVINGS



18

CALORIES



196 kcal

DESSERT

### Ingredients

- ☐ 1 box cake mix white
- ☐ 0.8 pistachio pudding mix instant (4-serving size)
- ☐ 0.3 cup maraschino cherries (from jar of maraschino cherries)
- ☐ 12 oz chocolate frosting
- ☐ 18 maraschino cherries whole with stems

### Equipment

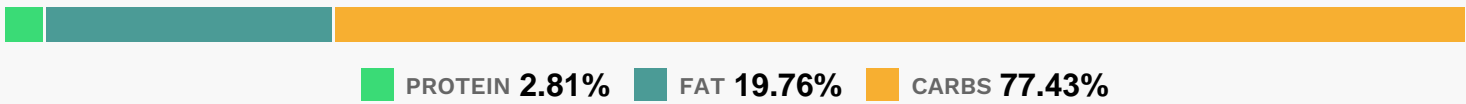
- ☐ bowl
- ☐ oven

☐ muffin liners

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans).
- ☐ Place paper baking cup in each of 18 regular-size muffin cups.
- ☐ Make cake mix as directed on box; divide batter evenly into 2 bowls.
- ☐ Add 3/4 box pudding mix to 1 of the bowls; mix well. To other bowl, add cherry juice; mix well.
- ☐ Divide pistachio batter evenly among muffins cups. Divide cherry batter evenly over pistachio batter in muffin cups.
- ☐ Bake cupcakes and cool completely as directed on box.
- ☐ Frost cupcakes with frosting. Top each with cherry.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.881739138909%

Nutrients (% of daily need)

Calories: 195.71kcal (9.79%), Fat: 4.4g (6.78%), Saturated Fat: 1.61g (10.06%), Carbohydrates: 38.83g (12.94%), Net Carbohydrates: 38.07g (13.85%), Sugar: 26.25g (29.16%), Cholesterol: 0mg (0%), Sodium: 234.56mg (10.2%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.41g (2.82%), Phosphorus: 112.27mg (11.23%), Calcium: 68.89mg (6.89%), Manganese: 0.11mg (5.26%), Folate: 20.29µg (5.07%), Iron: 0.86mg (4.8%), Vitamin B1: 0.06mg (4.32%), Vitamin B2: 0.07mg (3.86%), Selenium: 2.64µg (3.77%), Vitamin E: 0.55mg (3.66%), Copper: 0.07mg (3.65%), Vitamin B3: 0.71mg (3.54%), Fiber: 0.75g (3%), Magnesium: 7.46mg (1.87%), Potassium: 56.6mg (1.62%), Zinc: 0.21mg (1.39%)