



Strawberry-Cream Cheese Cupcakes

 Popular

READY IN



85 min.

SERVINGS



24

CALORIES



219 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix yellow
- ☐ 0.7 cup water
- ☐ 0.5 cup cream sour
- ☐ 0.3 cup vegetable oil
- ☐ 2 eggs
- ☐ 3 tablespoons strawberry jam
- ☐ 3 oz cream cheese cut into 24 pieces
- ☐ 16 oz cream cheese frosting

☐ 1 small strawberries fresh sliced

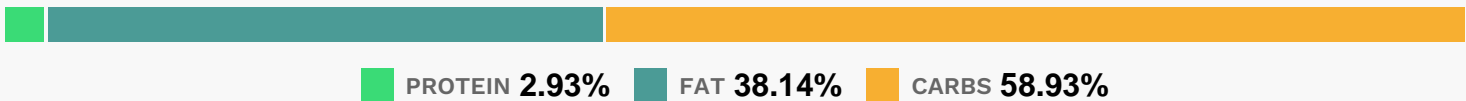
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ muffin liners

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan).
- ☐ Place paper baking cup in each of 24 regular-size muffin cups. In large bowl, mix cake mix, water, sour cream, oil and eggs with spoon until well blended (batter will be thick). Divide batter evenly among muffin cups.
- ☐ In small bowl, stir preserves until smooth.
- ☐ Place 1 piece of cream cheese on top of each cupcake; press into batter slightly. Spoon 1/4 measuring teaspoon preserves on top of cream cheese in each cupcake.
- ☐ Bake 20 to 25 minutes or until tops are golden brown and spring back when touched lightly in center (some preserves may show in tops of cupcakes). Cool 10 minutes in pans; remove from pans to cooling rack. Cool completely, about 30 minutes.
- ☐ Spread frosting over cupcakes. Just before serving, garnish each cupcake with strawberry slices. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:5.08, Glycemic Load:0.99, Inflammation Score:-1, Nutrition Score:2.6434782950774%

Flavonoids

Pelargonidin: 0.07mg, Pelargonidin: 0.07mg, Pelargonidin: 0.07mg, Pelargonidin: 0.07mg Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg

Nutrients (% of daily need)

Calories: 218.65kcal (10.93%), Fat: 9.4g (14.46%), Saturated Fat: 2.98g (18.65%), Carbohydrates: 32.66g (10.89%), Net Carbohydrates: 32.37g (11.77%), Sugar: 22.87g (25.41%), Cholesterol: 20.05mg (6.68%), Sodium: 211.87mg (9.21%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.62g (3.25%), Phosphorus: 82.58mg (8.26%), Vitamin K: 6.36µg (6.05%), Calcium: 57.09mg (5.71%), Vitamin B2: 0.09mg (5.05%), Folate: 17.32µg (4.33%), Vitamin E: 0.54mg (3.58%), Vitamin B1: 0.05mg (3.56%), Selenium: 2.4µg (3.43%), Iron: 0.56mg (3.13%), Vitamin B3: 0.51mg (2.57%), Manganese: 0.05mg (2.38%), Vitamin A: 97.28IU (1.95%), Vitamin B5: 0.17mg (1.72%), Vitamin B6: 0.03mg (1.37%), Copper: 0.03mg (1.36%), Vitamin B12: 0.07µg (1.2%), Fiber: 0.29g (1.17%)