

# Chocolate Cupcakes with Raspberry Filling

*Susan Selasky - Detroit Free Press  
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## Servings: 24

### CUPCAKES

*1 box (18.5 ounces) chocolate cake mix*

*1 container (8 ounce) frozen nondairy whipped topping, thawed*

*1 package (3 ounces) cream cheese, softened*

*1/4 cup seedless raspberry preserves*

*1/3 cup confectioner's sugar*

### AMARETTO FROSTING

*1/2 cup butter, softened*

*1 jar (7 ounce) marshmallow creme*

*2 1/4 to 2 3/4 cups confectioner's sugar*

*2 tablespoons almond-flavored liqueur*

*OR 1/2 teaspoon almond extract*

### GARNISH

*toasted sliced almonds (optional)*

*fresh raspberries (optional)*

## Preparation Time: 25 minutes

Prepare the cake mix following cupcake instructions. Let the cupcakes cool completely.

In a medium bowl, beat together the whipped topping and cream cheese at medium speed until smooth. Add the preserves, beating until the mixture is smooth. Gradually beat in the confectioner's sugar until the mixture is smooth. Spoon the mixture into a squeeze bottle or pastry bag with a narrow (about 1/8-inch) tip.

Insert the tip into the top of each cupcake and squeeze a good tablespoon of filling into each center. It's OK if some seeps out the top. Repeat with all of the cupcakes.

To make the frosting: In a medium bowl, beat the butter and marshmallow creme with an electric mixer until smooth. Gradually beat in 2-1/4 cups of the confectioner's sugar. Add more if it is not sweet enough. Add the almond liqueur and beat until smooth.

Frost the cupcakes and garnish with sliced almonds and raspberries, if desired.

Start to Finish Time: 1 hour 10 minutes

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Per Serving (excluding unknown items): 182 Calories; 10g Fat (45.6% calories from fat); 2g Protein; 24g Carbohydrate; trace Dietary Fiber; 21mg Cholesterol; 191mg Sodium. Exchanges: 0 Lean Meat; 2 Fat; 1 1/2 Other Carbohydrates.

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	182	<b>Vitamin B6 (mg):</b>	trace
<b>% Calories from Fat:</b>	45.6%	<b>Vitamin B12 (mcg):</b>	trace
<b>% Calories from Carbohydrates:</b>	50.9%	<b>Thiamin B1 (mg):</b>	trace
<b>% Calories from Protein:</b>	3.5%	<b>Riboflavin B2 (mg):</b>	trace
<b>Total Fat (g):</b>	10g	<b>Folacin (mcg):</b>	9mcg
<b>Saturated Fat (g):</b>	5g	<b>Niacin (mg):</b>	trace
<b>Monounsaturated Fat (g):</b>	3g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	1g	<b>Alcohol (kcal):</b>	0
<b>Cholesterol (mg):</b>	21mg	<b>% Refuse:</b>	n n%
<b>Carbohydrate (g):</b>	24g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	trace	<b>Grain (Starch):</b>	0
<b>Protein (g):</b>	2g	<b>Lean Meat:</b>	0
<b>Sodium (mg):</b>	191mg	<b>Vegetable:</b>	0
<b>Potassium (mg):</b>	62mg	<b>Fruit:</b>	0
<b>Calcium (mg):</b>	31mg	<b>Non-Fat Milk:</b>	0
<b>Iron (mg):</b>	1mg	<b>Fat:</b>	2
<b>Zinc (mg):</b>	trace	<b>Other Carbohydrates:</b>	1 1/2
<b>Vitamin C (mg):</b>	0mg		
<b>Vitamin A (i.u.):</b>	283IU		
<b>Vitamin A (r.e.):</b>	77 1/2RE		

**Nutrition Facts**

Servings per Recipe: 24

**Amount Per Serving**

**Calories** 182 **Calories from Fat:** 83

**% Daily Values\***

<b>Total Fat</b> 10g	15%
Saturated Fat 5g	25%
<b>Cholesterol</b> 21mg	7%
<b>Sodium</b> 191mg	8%
<b>Total Carbohydrates</b> 24g	8%
Dietary Fiber trace	1%
<b>Protein</b> 2g	
<b>Vitamin A</b>	6%
<b>Vitamin C</b>	0%
<b>Calcium</b>	3%
<b>Iron</b>	4%

\* Percent Daily Values are based on a 2000 calorie diet.