

Chocolate Cherry Cupcake

Yield: 14 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/cherry-jam-recipe-south-africa>

Ingredients:

- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 cup cocoa powder
- 3/4 cup unsalted butter room temperature
- 2/3 cup brown sugar
- 2 large eggs
- 2/3 cup sour cream
- 2 teaspoons vanilla extract
- 1 jar maraschino cherries
- 2/3 cup liquid
- 8 ounces dark chocolate chips
- 1/2 cup unsalted butter room temperature
- 2 cups powdered sugar If you prefer a thicker frosting, add more powdered sugar.
- 5 tablespoons liquid from a jar of maraschino cherries
- 1 tablespoon vanilla bean paste you can use vanilla extract instead, but vanilla bean paste is so much better – read my post on vanill...
- 2 tablespoons milk
- 8 ounces cream cheese room temperature
- 4 tablespoons unsalted butter room temperature
- 3 cups powdered sugar
- 6 tablespoons cherry jam black

Nutrition:

1. Calories: 650 calories
2. Carbohydrate: 82 grams
3. Cholesterol: 105 milligrams
4. Fat: 34 grams
5. Fiber: 3 grams

6. Protein: 6 grams
7. SaturatedFat: 20 grams
8. Sodium: 190 milligrams
9. Sugar: 62 grams

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