



it's a special occasion or you just want to make someone feel special, this decadent-looking dessert will bring smiles and compliments

Ingredients

Cooking spray

Cupcakes

1 18.25-ounce box devil's food cake mix

1 2.5-ounce jar baby food pureed prunes

1 cup strong coffee, or 1 cup water plus 2 teaspoons instant coffee granules

3 large egg whites

2 tablespoons canola or corn oil

Sauce

2 12-ounce packages frozen unsweetened raspberries, thawed

1/2 cup sugar

1 1/2 tablespoons cornstarch

1 teaspoon vanilla extract

Topping

2 teaspoons instant coffee granules

2 teaspoons water

8 ounces frozen fat-free whipped topping, thawed in refrigerator

2/3 cup sliced almonds, dry-roasted

Cooking Instructions

Preheat the oven to 325°F, or as directed on the package. Lightly spray two 12-cup muffin pans with cooking spray.

In a large mixing bowl, combine the cupcake ingredients. Follow the package directions for beating the batter and baking and cooling the cupcakes.

Meanwhile, in a medium saucepan, stir together the raspberries, sugar, and cornstarch until the cornstarch is dissolved. Bring to a boil over medium-high heat. Boil for 1 to 1 1/2 minutes, or until thickened, stirring frequently. Remove from the heat. Let cool completely, about 20 minutes. Stir in the vanilla.

In a medium bowl, stir together the coffee granules and water until the coffee is dissolved. Fold in the whipped topping until well blended. Cover and refrigerate until needed.

For each serving, spread 1 tablespoon plus 2 teaspoons raspberry sauce on a dessert plate, top with a cupcake, spoon 1 tablespoon plus 2 teaspoons whipped topping mixture over the cupcake, and sprinkle with about 1 1/2 teaspoons almonds.

Cook's Tip

When shopping for cake mix, read the Nutrition Facts labels and choose a product with 0 grams of *trans* fat. You can refrigerate any leftovers from this recipe for up to 48 hours or freeze them for later use. Keep the cupcakes, the sauce, and the whipped topping in separate airtight containers.

Nutritional Analysis

Per serving

Calories Per Serving 173
Total Fat 4g
Saturated Fat 1g
Carbohydrates 31g
Polyunsaturated Fat 1.9
Monounsaturated Fat 2g

Cholesterol 0mg
Sodium 198mg
Sugar 18g
Fiber 4g
Protein 2g

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