

Mini Pineapple Upside Down Cakes Recipe!

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Ingredients

Cake Ingredients:

2 eggs

2/3 C white sugar

4 Tbsp pineapple juice

2/3 C all purpose flour

1 tsp baking powder

1/4 tsp salt

Topping:

1/4 cup butter (1/2 stick or 4 Tbsp)

2/3 C brown sugar

1-can pineapple rings

6-maraschino cherries

Directions

Preheat oven to 350 degrees. Spray your muffin tins with non-stick cooking spray.

BAKE TIME 10-15 min

In a mixing bowl, add eggs, white sugar, and pineapple juice. Beat for 2 minutes. In a separate bowl, sift together the flour, baking powder, and salt. Add to the wet ingredients and turn mixer back on for 2 minutes.

In a small sauce pan, melt the butter and add the brown sugar. Stir on low heat for one minute.

Spoon a layer of the warm brown sugar mixture into the bottom of each muffin tin, then place a pineapple ring on top. Add a cherry in the middle of each pineapple. Pour cake mixture over

to fill muffin tin 3/4 of the way full. If you are using regular muffin tins, you will need to cut down the rings to fit or just use pineapple tidbits