

Pineapple Upside Down Cupcakes

Adaptations can be made to make this completely from scratch. This is just a yummy simplified version!

Pineapple Upside Down Cupcakes – a mini version of your favorite cake with butter, brown sugar, pineapple, and a cherry on top! These cupcakes are good warm or at room temperature so they're great for parties or luaus.

Pineapple Upside Down Cupcakes

In a perfect world, I would make these from scratch. And by all means if you want to, go right ahead.

But sometimes a doctored up cake mix does wonders. I mean adding brown sugar and butter to cake mix? Sounds like a sure win to me.

These Pineapple Upside Down Cupcakes have been calling to me for years. Try not to burn the top of your mouth off eating them straight out of the oven. I did.

WHAT ARE PINEAPPLE UPSIDE DOWN CUPCAKES?

Pineapple Upside Down Cupcakes are a mini version of your favorite cake with butter, brown sugar, pineapple, and a cherry on top!

- 1. First, spoon some melted butter, crushed pineapple, brown sugar, and a cherry in the bottom of a muffin tin.*
- 2. Next, top with the cupcake batter and bake.*
- 3. Finally, invert the cupcakes for beautiful Pineapple Upside Down Cupcakes.*

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS..

Pineapple Upside Down Cupcakes

To Make this Recipe You'll Need the following ingredients:

Ingredients

- cooking spray
- 1/2 cup butter, melted
- 1 1/2 cups brown sugar
- 24 maraschino cherries
- 1 (20 ounce) can crushed pineapple
- 1 (18.25 ounce) package pineapple cake mix (such as Duncan Hines(R) Pineapple Supreme)
- 3 eggs
- 1 1/3 cups pineapple juice
- 1/3 cup vegetable oil
- 1 tablespoon confectioners' sugar for dusting, or as needed

Directions

1. Move an oven rack into the middle of the oven. Preheat oven to 350 degrees F (175 degrees C).
2. Spray 24 muffin cups with cooking spray.
3. Line a work surface with waxed paper.
4. Spoon 1 teaspoon melted butter into the bottom of each sprayed muffin cup.
5. Spoon 1 tablespoon brown sugar in each muffin cup.
6. Press a maraschino cherry into the center of the brown sugar in each muffin cup.
7. Spoon a heaping tablespoon of crushed pineapple over the

cherry and compact it with the back of a spoon into an even layer.

8. Mix pineapple cake mix, eggs, pineapple juice, and vegetable oil in a large bowl with electric mixer on low speed until moistened, about 30 seconds. Turn mixer speed to medium and mix for 2 minutes.
9. Pour pineapple cake batter into the muffin cups, filling them to the top; do not overfill.
10. Bake in the preheated oven until a toothpick inserted into the center of a cupcake comes out clean, about 20 minutes.
11. Allow cupcakes to cool at least 5 minutes before inverting muffin cups onto the waxed paper to release. Serve with pineapple and cherry sides up. Sprinkle cupcakes lightly with confectioners' sugar.

Source: Allrecipes.com

PLEASE, USE THE NEXT PAGE LINK BUTTON FOR MORE DELICIOUS RECIPES AND DON'T FORGET TO SHARE THIS POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK.