

Pineapple Upside Down Cupcakes

Jacob · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

45 mins

Description

These pineapple upside down cupcakes are great to make for family gatherings or as treats to pack into lunches. It's an easy recipe; adaptations can be made to make this completely from scratch. This is just a yummy simplified version.

Ingredients

- - cooking spray - ½ cup butter
- melted - 1 ½ cups brown sugar - 24 maraschino cherries - 1 (20 ounce) can crushed pineapple - 1 (15.25 ounce) package pineapple cake mix (such as Duncan Hines Pineapple Supreme) - 1 ? cups pineapple juice - ? cup vegetable oil - 3 large eggs - 1 tablespoon confectioners' sugar for dusting
- or as needed

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Move an oven rack to the middle of the oven. Spray 24 muffin cups with cooking spray. Spoon 1 teaspoon melted butter into the bottom of each sprayed muffin cup. Spoon 1 tablespoon brown sugar into each muffin cup. Press a maraschino cherry into the center of the brown sugar in each muffin cup. Spoon a heaping tablespoon of crushed pineapple on top and compact it with the back of a spoon into an even layer. Mix pineapple cake mix
2. pineapple juice
3. vegetable oil
4. and eggs in a large bowl with an electric mixer on low speed until moistened
5. about 30 seconds. Increase speed to medium; mix for 2 minutes. Pour batter into the muffin cups
6. filling them to the top; do not overfill. Bake in the preheated oven until a toothpick inserted into the center of a cupcake comes out clean
7. about 20 minutes. Line a work surface with waxed paper. Allow cupcakes to cool at least 5 minutes before inverting muffin cups onto the waxed paper; serve with pineapple and cherry sides up. Sprinkle cupcakes lightly with confectioners' sugar before serving.