

Pineapple Upside down Cupcakes

Serves: 24



Ingredients

1 can (20 oz) sliced pineapple, drained, juice reserved
1 box Betty Crocker™ Super Moist™ yellow cake mix
½ C vegetable oil
3 eggs
1/3 C butter, melted
2/3 C packed brown sugar
12 maraschino cherries, cut in half

Directions

Preheat oven to 350 degrees.

Spray 24 regular-size muffin cups with cooking spray.

Cut each pineapple slice into 4 pieces; set aside. In large bowl, beat cake mix, oil, eggs and reserved pineapple juice with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally.

In small bowl, stir together melted butter and brown sugar. Spoon 1 ½ tsp. butter mixture into each muffin cup. Top each with 2 pineapple pieces. Place cherry half, cut side up, in center of pineapple pieces. Spoon ¼ C batter into each cup.

Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes. Run knife around edge of cupcakes to loosen; invert onto cookie sheet. Serve warm.

Source: <https://www.bettycrocker.com/how-to/tipslibrary/baking-tips/pineapple-upside-down-cupcakes>