

☆ Mini Pineapple Upside-Down Cupcakes

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Prep: Cook: Total:

Ingredients 1 can (20 ounces) pineapple slices, drained, juice reserved 1 box of yellow cake mix 1/2



Ingredients

- 1 can (20 ounces) pineapple slices, drained, juice reserved
- 1 box of yellow cake mix
- 1/2 cup vegetable oil
- 3 eggs
- 1/3 cup melted butter
- 2/3 cup packed brown sugar
- 12 maraschino cherries, cut in half

Instructions

1. Heat the oven to 350 degrees Fahrenheit. Spray 24 regular-size muffin cups with cooking spray.
2. Cutting every pineapple slice to 4 pieces; Sit aside. In a bowl, beat cake mix / oil / eggs, & reserve pineapple juice with an electric mixer on low speed 30 seconds. Whisk on speed for 2 min , scraping bowl occasionally.
3. In a small bowl, mix the melted butter and brown sugar together. Put 1 1/2 teaspoons of the butter mixture into each muffin cup. Lay two slices of pineapple on top of each. Place half of the cherry sliced up in the center of the pineapple pieces. Put a quarter cup of the mixture in each cup.
4. Baking 20 to 25 min Cool for 5 min. Run knife around the edge of the cupcake to unbed it; Heat on cookie sheet. Her feet are cozy .