

Mini Pineapple Upside Down Cakes by Lynn's Recipes



Lynn demonstrates how to make a fun dessert -- Mini Pineapple Upside Down Cakes. Super simple and a lot of the ingredients are pantry staples. From bigmamashomekitchen.com.

Ingredients:

Cake Ingredients:

- 2 eggs
- 2/3 cup granulated sugar
- 4 Tablespoons pineapple juice, (I used the juice from the drained pineapple)
- 2/3 cup all purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt

Topping:

- ¼ cup butter
- 2/3 cup brown sugar
- 6-8 pineapple rings, (from canned pineapple in juice)
- 6-8 maraschino cherries

Preheat oven to 350°. Spray muffin tins with non-stick cooking spray. Set aside.

In a medium bowl, whisk together flour, baking powder, and salt. Set aside. In a mixing bowl, add eggs, sugar, and pineapple juice. Beat for 2 minutes. Add the dry ingredients to the wet ingredients and mix for an additional 2 minutes.

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In a small sauce pan, melt the butter and 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 about $\frac{3}{4}$ of the way full. If you are using regular muffin tins, you may need to cut the pineapple rings to fit or use pineapple tidbits.

Bake jumbo for 25 minutes and regular for 20 minutes. A toothpick should come out clean.

Remove from oven and let cool in pan for 3 minutes. Run a knife around the edge of each cake to help loosen a little. Place a wire cooling rack on a baking sheet and place cooling rack with pan on top of the muffins and quickly flip over. The baking sheet will catch any extra drippings. Serve and enjoy.

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