

Mini Pineapple Upside-Down Cupcakes: Easy & Adorable

Get ready for a delightful and adorable twist on a classic dessert with these incredible



OVEN
350°F

TIME
20-25 min

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INGREDIENTS

1/4 cup butter, melted
1/2 cup brown sugar, packed
1 can (20 oz) pineapple slices, drained and cut into small pieces (reserve the juice!)
12 maraschino cherries, halved
1 box yellow cake mix (plus ingredients required on the box, typically eggs, oil, water)
3 large eggs
1/2 cup vegetable oil
1 cup pineapple juice (reserved from the canned pineapple)
Whipped cream (optional, for serving)

DIRECTIONS

1. Let's get these delicious : Mini Pineapple Upside-Down Cupcakes baking!
2. Preheat : Oven & Prep Muffin Tin: Preheat your oven to 350°F (175°C). Grease a standard 12-cup muffin tin thoroughly. Do not use paper liners, as the sticky topping will adhere to them.
3. Prepare : Caramel Topping: In a small bowl, combine the 1/4 cup melted butter and 1/2 cup packed brown sugar. Stir until well combined. Spoon about 1 tablespoon of this mixture into the bottom of each greased muffin cup, spreading it evenly.
4. Arrange : Fruit: Place a few small pieces of the drained, cut pineapple (about 1-2 teaspoons) on top of the butter and brown sugar mixture in each muffin cup. Place one half of a maraschino cherry in the center of the pineapple in each cup.
5. Prepare : Cake Batter: In a large bowl, prepare the yellow cake mix according to the package instructions. This typically means combining the cake mix, 3 eggs, and 1/2 cup vegetable oil. Crucially, substitute the water called for on the cake mix box with 1 cup of the pineapple juice reserved from the can. Mix until the batter is smooth and well combined.
6. Fill : Muffin Cups: Carefully pour the cake batter over the pineapple and cherries in each muffin cup, filling them about two-thirds full. Be gentle to avoid disturbing the fruit layer.
7. Bake: Place the muffin tin in the preheated oven and bake for 20-25 minutes, or until a toothpick inserted into the center of a cupcake comes out clean.
8. Cool & : Invert: Let the cupcakes cool in the pan for

5 minutes. This allows the caramelized topping to set slightly. Then, run a thin knife around the edges of each cupcake to loosen them. Place a wire rack over the muffin tin and, holding firmly, quickly and carefully invert the entire tin onto the wire rack. Lift the muffin tin off, leaving the cupcakes (now right-side up with their fruit topping) on the rack to cool completely.

9. **Serve:** Once fully cooled, serve with a dollop of whipped cream, if desired.

SWAPS & NOTES

Pineapple Slices: Canned pineapple slices are convenient and work perfectly.

Ensure they are well-drained and cut into small pieces to fit into the muffin cups.

Maraschino Cherries: These add classic color and a sweet pop.

You can use fresh cherries if you pit and halve them, or other small berries.

TIPS FOR SUCCESS

Grease Muffin Tin Well: Do not use paper liners!

The caramel topping will stick to them.

Don't Overfill: Fill muffin cups only about two-thirds full to prevent overflow.

Pineapple Juice is Key: Using the reserved pineapple juice instead of water in the cake mix significantly boosts the flavor and

moisture.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mini-pineapple-upside-down-cupcakes-easy-adorable/>