

## Pineapple Upside Sugar Cookies Recipe: Sweet, Buttery, and Tropical

Pineapple Upside Sugar Cookies Recipe



OVEN  
**350°F**

TIME  
**10 to 12 min**

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SAVE  
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### INGREDIENTS

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup crushed pineapple, well drained
- 1/4 cup brown sugar
- Maraschino cherries, cut into small pieces, optional
- Extra pineapple bits for topping, optional

### DIRECTIONS

1. Preheat the oven: Set your oven to 350°F and line baking sheets with parchment paper.
2. Cream the butter and sugar: In a large bowl, beat the softened butter and granulated sugar until light and fluffy.
3. Add the wet ingredients: Mix in the egg and vanilla extract until smooth.
4. Mix the dry ingredients: In a separate bowl, whisk together the flour, baking powder, and salt.
5. Combine: Gradually add the dry ingredients to the butter mixture and mix until a soft dough forms.
6. Add the pineapple: Gently fold in the well-drained crushed pineapple and brown sugar. If using cherry pieces, fold those in as well.
7. Scoop the dough: Drop spoonfuls of dough onto the prepared baking sheets, spacing them a couple of inches apart.
8. Bake: Bake for 10 to 12 minutes, or until the edges are lightly golden.
9. Cool: Let the cookies rest on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

### SWAPS & NOTES

**Crushed pineapple:** Drain it very well so the cookies do not become too wet.

**Butter:** Use real butter for the best sugar cookie flavor and texture.

**Brown sugar:** This helps create that subtle upside-down-cake vibe.

**Cherries:** Small bits of maraschino cherry can add color and lean further into the classic pineapple upside-down cake inspiration.

## TIPS FOR SUCCESS

The most important tip for these cookies is managing the moisture from the pineapple.

Pineapple adds wonderful flavor, but too much liquid can affect the texture of the dough.

Draining it thoroughly helps keep the cookies soft and tender instead of overly wet.

Another helpful tip is to avoid overmixing the dough once the flour is added.

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

Original recipe: <https://chefmaniac.com/pineapple-upside-sugar-cookies-recipe-sweet-buttery-and-tropical/>