

## Pineapple Upside Sugar Cookies That Are Buttery, Bright, and So Fun to Bake

1 cup unsalted butter, softened



**OVEN**  
**350°F**

**TIME**  
**10 to 13 min**

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### INGREDIENTS

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 10 to 12 canned pineapple rings, well-drained and patted dry
- Additional sugar for sprinkling

### DIRECTIONS

1. Preheat your oven to 350°F and line baking sheets with parchment paper.
2. In a large mixing bowl, cream the softened butter and granulated sugar until light and fluffy.
3. Beat in the egg and vanilla extract until smooth.
4. In a separate bowl, whisk together the flour, baking soda, and salt.
5. Gradually add the dry ingredients to the wet ingredients, mixing until a soft dough forms.
6. Scoop or portion the dough onto the prepared baking sheets, leaving space between each cookie.
7. Gently press a well-drained pineapple ring onto each portion of dough.
8. Sprinkle the tops lightly with additional sugar.
9. Bake until the edges are lightly golden and the cookies are set, about 10 to 13 minutes depending on size.
10. Let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack.

### SWAPS & NOTES

Canned pineapple rings are the easiest choice here because they are consistent in size and sweetness, but the key is drying them very well.

Too much moisture can affect how the cookies bake, so pat them thoroughly with paper towels before using.

Unsalted butter gives you better control over the flavor, especially since there is already a little salt in the dough.

If you only have salted butter, you can use it and reduce the added salt slightly.

## TIPS FOR SUCCESS

Drying the pineapple well is the most important step in this recipe.

Excess liquid can make the dough spread unevenly or keep the tops from baking as cleanly as you want.

Do not overmix the dough once the flour is added.

Mix just until combined so the cookies stay tender rather than dense.

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

Original recipe: <https://chefmaniac.com/pineapple-upside-sugar-cookies-that-are-buttery-bright-and-so-fun-to-bake/>