

# Pineapple Upside Down Cupcakes

**Prep Time:** 20 mins

**Cook Time:** 20 mins

**Additional Time:** 5 mins

**Total Time:** 45 mins

**Servings:** 24 cupcakes

- cooking spray
- ½ cup butter, melted
- 1-½ cups brown sugar
- 24 maraschino cherries
- 1 (20 ounce) can crushed pineapple
- 1 (15.25 ounce) package pineapple cake mix
- 1 tablespoon confectioners' sugar for dusting
- 1-⅓ cups pineapple juice
- ⅓ cup vegetable oil
- 3 large eggs



**Step 1** – Preheat the oven to 350° F. Move an oven rack to the middle of the oven. Spray muffin cups with cooking spray.

**Step 3** – Spoon 1 teaspoon melted butter into the bottom of each sprayed muffin cup.

**Step 4** – Spoon 1 tablespoon brown sugar into each muffin cup. Press a maraschino cherry into the center of the brown sugar in each muffin cup.

**Step 5** – Spoon a tablespoon of crushed pineapple on top and compact it with the back of a spoon into an even layer.

**Step 6** – Mix pineapple cake mix, pineapple juice, vegetable oil, and eggs in a large bowl with an electric mixer on low speed until moistened, about 30 seconds. Increase speed to medium; mix for 2 minutes.

**Step 7** – Pour batter into the muffin cups, filling them to the top.

**Step 8** – Bake about 20 minutes. Line a work surface with waxed paper. Allow cupcakes to cool at least 5 minutes before inverting muffin cups onto the waxed paper; serve with pineapple and cherry sides up.

**Step 9** – Sprinkle cupcakes lightly with confectioners' sugar before serving.