

Mini Upside Down Pineapple Cakes

Ingredients:

1 can (20 oz.) crushed pineapple
1/3 c butter or margarine, melted
2/3 c brown sugar
12 maraschino cherries, cut in half
1 pkg. (18.25 oz.) yellow cake mix

Directions:

Drain the pineapple, reserving the juice. I squish mine through a sieve to get every drop out I can.

Stir together the melted butter and brown sugar. Evenly divide the mixture into muffin cups that have been sprayed with nonstick cooking spray. This will be approximately 1 tsp per cup. Place the cherries in the center of the brown sugar mixture.

Evenly divide the pineapple over the sugar mixture and around the cherries.

Prepare the cake mix according to the directions, replacing the amount of water called for with the reserved pineapple juice and water. Evenly pour the batter, about 1/4 c, into muffin cups being careful not to disturb the cherry or pineapple.

Bake at 350 degrees for 20-25 minutes or until toothpick inserted in the center comes out clean.

Cool for 5 minutes. Loosen edges with a sharp knife. Place a cookie sheet over the whole muffin pan. Flip over and all the muffins will fall out. if any pineapple sticks slightly, and it most likely will, just remove it from the pan and replace on the muffin. Serve and enjoy!! Makes 24 servings!

Lois

The Minister's Wife

<http://theministerswifestampsandsaves.blogspot.com/>