

# Mini Pineapple Upside-down Cakes

Preheat oven to 350°F.

In a large mixing bowl combine

**2 eggs**  
**2/3cup sugar**  
**1 tsp vanilla extract**  
**1/4cup pineapple juice or Apple Juice**

Mix well for 2 min until well combined.

In a small bowl, combine

**2/3cup flour**  
**1/4tsp salt**  
**1tsp baking powder**

Add flour mixture to egg mixture and mix well for another 2 minutes.

In a small saucepan, melt together

**1/4cup butter**  
**2/3cup brown sugar**

Over low heat. Stir frequently until well combined. Careful not to boil or burn the sugar! – just heat it until the butter and sugar are melted.

Spray muffin pan **REALLY WELL** with non-stick spray.

Then spoon brown sugar mixture evenly into the bottom of each section.  
(Approx. 1 Tbsp each.)

Place a...

**Pineapple ring or Peach Slices or sliced bananas**

Into each section, pressing gently to fit.

Then add a cherry to the center of each ring if you like

Pour batter, evenly divided, into each section.

Bake for 15-18 minutes, or until a toothpick comes out clean.

Allow to cool for 5 minutes, then loosen with a butter knife along the edges.

Place a piece of parchment paper on the counter and turn your pan upside-down to release your cakes and, to catch any drips. Enjoy!