

Foodnity Recipes

Mini Pineapple Upside-Down Cheesecakes

20 min Prep time	**25 min** Cook time	**45 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 cup graham cracker crumbs
- [ ] 4 tbsp unsalted butter, melted
- [ ] 2 tbsp brown sugar

Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1/4 cup granulated sugar
- [ ] 1 egg
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice

Topping

- [ ] 12 canned pineapple rings, drained
- [ ] 2 tbsp brown sugar
- [ ] 1 tbsp butter, melted

Instructions

1. Preheat the oven to 350°F (175°C). Combine graham cracker crumbs, melted butter, and brown sugar; press the mixture into the bottom of twelve 4-oz ramekins.
2. In a small bowl, mix melted butter with brown sugar, then brush each pineapple ring and place it on top of the crust in each ramekin.
3. In a large mixing bowl, beat cream cheese until smooth, add sugar, egg, vanilla, and lemon juice; mix just until combined. Pour the batter over the pineapple rings, filling each ramekin about three-quarters full.
4. Place the ramekins in a larger baking pan, pour hot water halfway up the sides of the ramekins, and bake for 20-25 minutes until the edges are set and the center still has a gentle wobble.
5. Remove from the water bath, let cool on a wire rack, then refrigerate for at least 2 hours before unmolding.

Nutrition per serving

210 kcal	4 g	24 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the pineapple tops brown too quickly, cover with foil halfway through baking.
- For extra caramel depth, add a pinch of sea salt to the topping mixture.
- Allow the cheesecakes to come to room temperature before serving for the best texture.