

Foodnity Recipes

Pineapple Upside-Down Cookies – Fun Classic Twist

15 min Prep time	**20 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Topping

- [ ] 1 cup brown sugar, packed
- [ ] 1/2 cup unsalted butter, melted
- [ ] 8-10 pineapple rings (fresh or canned, drained)
- [ ] 1 cup brown sugar, extra for sprinkling

Cookie Dough

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1/2 cup unsalted butter, softened
- [ ] 3/4 cup granulated sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 12-cup muffin tin or a 9-inch round baking pan.
2. In a small bowl, combine 1 cup brown sugar and melted butter; stir until smooth, then spread evenly in the bottom of the pan.
3. Arrange the pineapple rings on top of the sugar-butter mixture; sprinkle a little extra brown sugar over the slices.
4. In a large bowl, whisk together flour, baking powder, and salt.
5. In another bowl, cream softened butter with granulated sugar until light and fluffy; beat in the egg, vanilla, and lemon zest.
6. Gradually add the dry ingredients to the wet mixture; mix just until combined. Chill the dough for 15 minutes.
7. Scoop rounded tablespoons of dough onto the pineapple, flatten slightly, and bake for 18-20 minutes, or until the edges are golden.
8. Allow the cookies to cool in the pan for 5 minutes, then invert onto a wire rack. Serve warm or at room temperature.

Nutrition per serving

210 kcal	2 g	32 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If using canned pineapple, drain well and pat dry to avoid soggy bottoms.
- Chill the dough for a firmer shape and less spreading.
- Feel free to add a pinch of ground ginger for a subtle spice note.