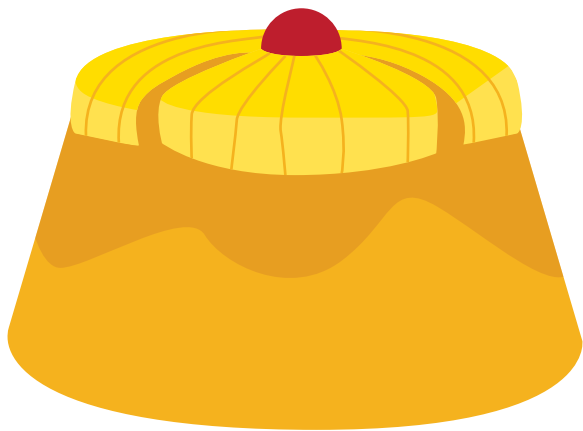


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# PINEAPPLE UPSIDE DOWN CUPCAKE

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Yields 12 cupcakes in standard cupcake pans

## **FOR THE BATTER /**

6 tbsp. butter  
½ cup milk  
¾ cup all purpose flour  
2 tbsp. cornstarch  
1 ½ tsp. baking powder

¼ tsp. salt  
2 eggs  
¾ cup sugar  
1 tsp. vanilla

## **FOR THE TOPPING /**

6 tbsp. butter  
¾ cup dark brown sugar, tightly packed  
6 maraschino cherries  
Canned Pineapple (rings or chunks, approx. 16 oz.)

1 / Preheat oven to 350°F. Prepare standard cupcake pan by spraying with baking spray. Set aside.

2 / Heat 6 tbsp. butter and milk in a small saucepan over low heat until the butter is completely melted. Remove from heat and set aside to cool.

3 / In the prepared cupcake pan, place ½ tbsp. butter and 1 tbsp. brown sugar in each cavity. Place the pan in the heating oven and allow to melt completely (about 5 minutes).

4 / Remove the cupcake pan from the oven, and place ½ a cherry in the center of each cup, pushing lightly so it goes to the bottom. Surround the cherry with pieces of pineapple chunks or cut the pineapple ring into 2 pieces to fit around. Push lightly to get them to the bottom of the butter mixture.

5 / In a medium bowl, combine flour, cornstarch, baking powder and salt. Whisk to combine.

6 / In a large bowl, beat the eggs, sugar and vanilla until smooth.

7 / Alternate beating the warm milk mixture and the dry ingredients into the egg mixture until smooth, scraping down the sides as necessary.

8 / Divide the batter evenly amongst the cupcake cavities.

9 / Bake for 22-25 minutes, until the edges of the cupcakes are golden brown and a cupcake tester or toothpick inserted into the middle of the cupcake comes out clean.

10 / Allow to cool in the cupcake pan for 5 minutes. Place a cutting board or cooling rack over the cupcakes and flip over the pan, flipping the cupcakes upside down (right side up in this case!) and allow them to gently fall out of the cupcake pan onto the flat surface. Serve warm.

Cupcakes can be stored overnight at room temperature or a week to 10 days in the refrigerator in airtight containers. Bring to room temperature before serving. Can be warmed and served with ice cream