

Caramel Pineapple Upside-Down Cupcakes

Try our version of the nostalgic classic! Our Pineapple Upside-Down Cupcakes feature a golden brown caramel glazed pineapple made with Werther's Chewy Caramels.



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Ingredients

- 12 slices of canned pineapple, drained
- 12 maraschino cherries, drained
- 3 large eggs, room temperature
- 2 cups sugar
- 1 cup vegetable oil
- 1 cup sour cream
- 2 teaspoons pure vanilla extract
- 2½ cups all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- 22 (5 ounces) Werther's Original Chewy Caramels, unwrapped
- 1 tablespoon water
- Whipped topping, for serving

Prep time: 10 minutes

Cook time: 45 minutes

Ready in: 55 minutes

Skill Level: 4

Serves: 12

Instructions

1. Preheat oven to 350°F. Line a 12-cup jumbo muffin tin with parchment paper squares. Grease each cup lightly with cooking spray.
2. Place a pineapple slice and cherry in the bottom of each muffin cup. Beat eggs and sugar in a large bowl with a whisk or electric hand mixer until thick and pale yellow, about 3 minutes. Beat in oil, sour cream and vanilla until smooth. Whisk together flour, baking powder, baking soda and salt in a separate small bowl. Slowly add dry ingredients to egg mixture until combined. Fill each muffin cup 2/3 of the way with batter.
3. Bake until toothpick inserted comes out clean, about 30 to 35 minutes. Cool for 5 minutes. Transfer cakes to a wire rack to cool completely.
4. Meanwhile, combine caramels and water in a microwave-safe bowl. Microwave mixture in 30-second increments, stirring between each increment, until caramels begin to melt, about 1 to 1 1/2 minutes. Remove parchment paper and invert cakes. Serve with a drizzle of caramel sauce and whipped cream.