

Treasure Barrel

Pineapple Upside Down Sugar Cookies – Easy Recipe

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

Ingredients

Cookie Base

- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar, packed
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 2 tbsp lemon juice
- [ ] 2 1/4 cups all-purpose flour
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt

Topping

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

Instructions

1. Preheat oven to 350°F (175°C). Line a baking sheet with parchment.
2. In a skillet, melt 2 tbsp butter with 2 tbsp brown sugar over low heat; add pineapple rings and cook until caramelized, about 3-4 minutes per side. Transfer rings to the prepared sheet, spacing evenly.
3. In a bowl, cream the softened butter and 3/4 cup brown sugar until fluffy; beat in the egg, vanilla, and lemon juice.
4. Whisk together flour, baking soda, and salt; fold into the butter mixture just until combined.
5. Spoon rounded tablespoons of batter over each pineapple ring, spreading gently. Bake 12-15 minutes, until edges turn light golden. Let cool on sheet for 5 minutes, then transfer to a wire rack.

Nutrition per serving

210 kcal	2 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix the dough; it can make the cookies tough.
- If the caramel hardens too quickly, lower the heat and add a splash of water.
- For extra tropical flair, sprinkle a pinch of toasted coconut on top before baking.