

Zucchini Bread Recipes

Pineapple Upside Down Sugar Cookies

15 min Prep time	**12 min** Cook time	**27 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Topping

- [ ] 1 cup canned pineapple chunks, drained
- [ ] 1/4 cup unsalted butter, melted
- [ ] 1/3 cup brown sugar
- [ ] 1 teaspoon lemon zest

For the Cookie Dough

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

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 12-cup muffin tin or line with silicone liners.



2. In a small saucepan, combine melted butter, brown sugar, and lemon zest; warm gently until sugar dissolves, then spoon the mixture into each muffin cup. Place a pineapple chunk in the center of each.



3. In a mixing bowl, cream softened butter with granulated sugar until light and fluffy. Add the egg, honey, and vanilla; beat until smooth.



4. Whisk together flour, baking powder, and salt; gradually add to the wet mixture, mixing just until combined. Scoop batter over the pineapple, filling each cup about three-quarters full.



5 Bake for 10-12 minutes, until edges are lightly golden and a toothpick inserted near the edge comes out clean.



6 Allow the cookies to cool in the tin for 5 minutes, then gently invert onto a wire rack; the caramelized pineapple tops will shine.



Nutrition per serving

180 kcal	2 g	26 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a softer center, reduce the bake time by a minute.
- For a festive twist, drizzle with a thin glaze of melted white chocolate after cooling.
- These cookies pair beautifully with a cup of tea or coffee.