

Homemade Mini Pineapple Upside Down Cakes

The **Homemade Mini Pineapple Upside Down Cakes** are a delightful twist on a classic dessert, offering the same tropical sweetness and caramelized goodness in a convenient single-serving form. Each mini cake is layered with buttery brown sugar, juicy pineapple tidbits, and a cherry on top for the perfect nostalgic flavor. They're simple to make, bake quickly, and look adorable on any dessert table—proof that great taste can come in small packages.

Why You'll Love These Mini Cakes

Small Size, Big Flavor

Each bite of these mini cakes captures the perfect combination of sweet pineapple, buttery caramel, and soft, fluffy cake. The smaller portions mean you get more of that delicious caramelized topping in every serving. Plus, their bite-sized charm makes them a hit for parties and potlucks alike.

Perfect for Any Occasion

Whether it's a casual family dinner or a special holiday celebration, these mini pineapple upside down cakes fit right in. They're elegant enough for entertaining but easy enough for everyday baking. For frosting or plating inspiration, explore [Aaron Recipes' carrot cake guide](#), which offers great tips for enhancing fruit-based cakes.

Easy Mini Pineapple Upside Down Cakes

Homemade Mini Pineapple Upside Down Cakes

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Description

Mini pineapple upside down cakes with caramelized brown sugar, juicy pineapple tidbits, and soft buttery cake. Simple, elegant, and perfect for any occasion.

Ingredients

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- ☐ ? cup brown sugar
 - ☐ ? cup butter, melted
 - ☐ 1 can (20 oz) pineapple tidbits
 - ☐ 12 maraschino cherries, halved
 - ☐ 1 package yellow cake mix (regular size)
 - ☐ 3 large eggs, room temperature
 - ☐ ? cup canola oil
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (175°C) and grease 24 muffin cups.
2. Mix brown sugar and melted butter; spoon into each cup.
3. Add pineapple tidbits and place a cherry half in each center.
4. Combine cake mix, eggs, oil, and reserved pineapple juice in a bowl.
5. Beat on low for 30 seconds, then medium for 2 minutes.
6. Spoon batter into cups, filling $\frac{3}{4}$ full.
7. Bake 18–22 minutes or until a toothpick comes out clean.
8. Immediately invert onto a wire rack to cool.
9. Serve warm or at room temperature.

Notes

Perfect for parties or gatherings. Add shredded coconut for a tropical twist or a pinch of cinnamon for a cozy flavor. Store covered at room temperature for 3 days or refrigerate for up to 5.

Did you make this recipe?

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Preparing the Caramel Topping

The Buttery Brown Sugar Mix

Begin by mixing melted butter and brown sugar until smooth. This rich, caramel-like blend forms the signature glaze that coats the pineapple as the cakes bake. Spoon a small amount into each greased muffin cup, ensuring it spreads evenly across the bottom.

Arranging the Pineapple and Cherries

Drain the pineapple tidbits thoroughly and pat them dry to prevent excess moisture. Spoon them into each cup over the caramel layer, then press a halved maraschino cherry cut-side down in the center. This gives each cake that vibrant, eye-catching finish.

Mixing the Batter

Simple Ingredients, Easy Process

In a large bowl, combine yellow cake mix, eggs, canola oil, and the reserved pineapple juice. The juice adds natural sweetness and moisture, creating a light, tropical flavor. Mix until smooth—no need for fancy equipment or extra steps.

Achieving the Right Consistency

Beat the batter on low for 30 seconds to blend, then on medium for 2 minutes to aerate. The texture should be silky and pourable but thick enough to hold shape. This ensures the batter bakes evenly and rises perfectly around the fruit.

Baking the Mini Cakes

Perfect Baking Conditions

Preheat your oven to 350°F (175°C). Spoon the batter over the prepared fruit mixture, filling each muffin cup about three-quarters full. Bake for 18–22 minutes or until a toothpick inserted into the center comes out clean. The tops should be golden and springy.

Flipping for the Wow Factor

Once out of the oven, immediately invert the muffin tin onto a wire rack or tray. The warm caramel glaze will gently coat the pineapple, creating that glossy, golden finish. Let the cakes cool for about 10 minutes before serving to allow the topping to set.

Serving and Enjoyment

Serve Warm or Chilled

These mini cakes are best served warm, when the caramel is gooey and aromatic. They're just as delicious at room temperature or chilled for a refreshing dessert on hot days. Pair them with whipped cream or a scoop of vanilla ice cream for extra indulgence.

Presentation Tips

Arrange the cakes on a platter with a light dusting of powdered sugar or shredded coconut for a tropical look. Their individual size makes them perfect for tea parties, brunch buffets, or as cute gifts wrapped in parchment paper.

Tips for Perfect Results

Prevent Sticking

Generously grease your muffin tin with butter or nonstick spray before adding the caramel. This helps the cakes release easily and keeps the fruit layer intact when flipped.

Use Room-Temperature Ingredients

Room-temperature eggs and pineapple juice blend more smoothly into the batter, ensuring even texture and rise. Cold ingredients can cause uneven baking or dense spots.

Fun Variations

Coconut Mini Pineapple Cakes

Add a tablespoon of shredded coconut to each muffin cup for added texture and tropical flavor. It toasts beautifully during baking, enhancing the caramelized edges.

Spiced Pineapple Mini Cakes

Add a pinch of cinnamon or nutmeg to the batter for a warm, aromatic twist. These spices complement the pineapple perfectly and make the cakes feel extra cozy.

FAQs

Can I use fresh pineapple instead of canned?

Yes, chop it finely and drain excess juice. Fresh pineapple adds a brighter flavor but can be slightly less sweet than canned.

Can I make these ahead of time?

Absolutely. Bake them a day before serving and store covered at room temperature. Reheat slightly before serving to soften the caramel glaze.

Can I use cupcake liners?

No, these bake best directly in a greased muffin tin. Liners can trap the caramel, preventing the proper glaze from forming.

Can I freeze them?

Yes, freeze after baking and cooling. Wrap individually in plastic and thaw at room temperature. Warm slightly before serving for that fresh-baked flavor.

Conclusion

The **Homemade Mini Pineapple Upside Down Cakes** bring timeless flavor in a perfectly portioned form. With their caramelized pineapple topping, buttery cake base, and charming presentation, they're ideal for any celebration or simple treat. Easy to make, beautiful to serve, and absolutely delicious, these mini cakes prove that classic recipes are even better when shared one small slice at a time.

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