

Helergon Kitchen

Pineapple Upside Down Sugar Cookies – Easy Sweet Treat

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

Ingredients

Cookie Base

- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 2 1/2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/4 tsp salt

Topping

- [ ] 1 can pineapple slices in juice, drained
- [ ] 2 tbsp brown sugar (for sprinkling)
- [ ] 1 tbsp butter, melted (to brush pineapple)
- [ ] Optional: a pinch of ground cinnamon

Instructions

1. Preheat the oven to 350°F (175°C). Line two baking sheets with parchment paper.
2. In a large bowl, cream the softened butter with brown sugar and granulated sugar until light and fluffy, about 2-3 minutes.
3. Add the eggs one at a time, beating well after each, then stir in vanilla extract and lemon zest.
4. In a separate bowl whisk together flour, baking powder, and salt; gradually add to the butter mixture, mixing just until combined.
5. Cover the dough, chill for 15 minutes, then roll into 1-inch balls.
6. Place a pineapple slice on each parchment square, brush with melted butter, and sprinkle a pinch of brown sugar over each slice.
7. Gently press a dough ball onto each pineapple slice, flatten slightly, and sprinkle a touch of cinnamon if desired.
8. Bake for 12-15 minutes, until edges turn light golden and the pineapple caramelizes. Let cool on the sheet for 5 minutes before transferring to a rack.

Nutrition per serving

210 kcal	2 g	31 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the pineapple releases too much juice, pat it dry before adding to the cookie.
- For extra chew, bake the cookies just until the edges are set but the centers still look soft.
- A light drizzle of honey over warm cookies adds a glossy finish.