**Pineapple Upside-Down Cupcakes**

**Ingredients:**

5 Tbsp. butter

¾ cup brown sugar

½ pineapple

**Batter:**

3 eggs

2 cups sugar

1 cup oil

1 cup sour cream

2 tsp. vanilla extract

2 ½ cups flour

½ tsp. baking soda

½ tsp. baking powder

½ tsp. salt

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

1. In a large bowl, beat eggs and sugar until thick and pale yellow in color; about 5 minutes.
2. Mix in oil, sour cream, and vanilla and beat until smooth.
3. Add flour and salt; mix until smooth. Be careful not to over mix or the cupcakes will be very tough.
4. In a small pot, melt butter and brown sugar together.
5. Lightly grease a 12 cup muffin pan.
6. Put about 1 Tbsp. of the butter/brown sugar mix into each cup.
7. Arrange a few pieces of pineapple in the bottom.
8. Wrap the muffin pan.

**Day 3:**

1. Preheat oven to convection 375°.
2. Mix the baking soda and powder into the cupcake mix.
3. Divide evenly among the 12 cupcakes.
4. Bake for 20-25 minutes.
5. Enjoy.