



Long Livo

Pineapple Upside Down Sugar Cookies – Easy Recipe

15 min

Prep time

12

Servings

12 min

Cook time

Easy

Difficulty

27 min

Total time

American

Cuisine

Ingredients

Cookie Base

- ☐ 1 cup unsalted butter, softened
- ☐ 3/4 cup granulated sugar
- ☐ 1/2 cup brown sugar, packed
- ☐ 1 large egg
- ☐ 1 tsp vanilla extract

- ☐ 2 cups all-purpose flour

- ☐ 1/2 tsp baking soda

- ☐ 1/4 tsp salt

Topping

- ☐ 1 cup fresh pineapple chunks (about 1 cup)
- ☐ 2 tbsp brown sugar
- ☐ 1 tsp lemon juice

Instructions

- 1 Preheat the oven to 350°F (175°C) and line a baking sheet with parchment.
- 2 In a bowl, cream butter with granulated and brown sugar until light and fluffy.
- 3 Add the egg, vanilla, and lemon juice; mix gently, then stir in flour, baking soda, and salt just until combined.
- 4 Pat the pineapple pieces dry, toss with a sprinkle of brown sugar, and place them in a single layer on the prepared sheet.
- 5 Drop rounded spoonfuls of dough over the pineapple, flatten slightly, and bake for 10-12 minutes until edges turn golden.

Nutrition per serving

210 kcal

Calories

2 g

Protein

28 g

Carbs

11 g

Fat

Tips & notes

- Watch the cookies closely; they can go from golden to over-baked quickly.
- If the pineapple juices pool, remove the sheet a minute early and let the cookies finish on a wire rack.
- For a deeper caramel flavor, sprinkle a tiny pinch of sea salt on each cookie before baking.