

Choco Fever Dream

Pineapple Upside Down Sugar Cookies – Easy Recipe

15 min Prep time	**12 min** Cook time	**27 min** Total time
12 Servings	**Easy** Difficulty	**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	2 g	28 g	11 g
Calories	Protein	Carbs	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.