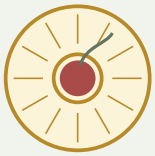
NANNY'S KITCHEN

Pineapple Upside-Down Cookies



NANNY'S KEEPER

350°F (175°C) | Bake 20 minutes

Ingredients

COOKIE DOUGH

1 cup salted butter, browned and cooled

1 cup dark brown sugar

1/2 cup granulated sugar

2 large eggs + 1 extra egg yolk

2 teaspoons vanilla extract

2 1/2 cups all-purpose flour

2 tablespoons cornstarch

1/2 teaspoon baking powder

1/2 teaspoon baking soda

3/4 teaspoon salt

PINEAPPLE TOPPING

1 can sliced pineapple rings, drained and patted dry

1 small jar maraschino cherries, drained and patted dry

Extra butter: 1 small slice per cookie

Extra brown sugar: 1 tablespoon per cookie

Directions

1. **Prep.** Heat the oven to 350°F (175°C). Line a rimmed baking sheet with parchment. Have the browned butter cooled before mixing.
2. **Build the fruit layer.** For each cookie, place a small slice of butter and 1 tablespoon brown sugar on the parchment. Top with a dry pineapple ring and a cherry in its center. Arrange only 5 cookies per pan, with generous gaps for spreading.
3. **Mix the dough.** Mix the browned butter, both sugars, eggs, extra yolk and vanilla. Separately whisk flour, cornstarch, baking powder, baking soda and salt; fold into the wet mixture.
4. **Cover the pineapple.** Scoop two dough balls per cookie and gently mold them together over each pineapple ring to cover it. The original does not specify scoop size.
5. **Bake.** Bake for about 20 minutes, until golden and the cookie dough is set. Angela's batch baked for 20 minutes at 350°F. Check at 15 minutes; timing may vary with your oven and dough thickness.
6. **Finish (suggested).** Let stand 3-5 minutes, then use a wide spatula to carefully turn each cookie fruit-side up while the topping is warm. Let cool before serving.

Shortcut from the original: Use premade sugar-cookie dough in place of the homemade dough. Baking time may vary.

NOTES FROM THE FIRST BAKE

Angela's adjustments: use the full 1 tablespoon of brown sugar and a small slice of butter per cookie. The first pan was too crowded; 5 cookies per pan is plenty. Bake time: 20 minutes at 350°F. The turning step above is a suggested addition to the original directions.

Tip: Dry the pineapple and cherries well before assembling.

Saved from your screenshots and updated with your first-bake notes.