

Pineapple Upside Down Donuts

Makes 12 donuts



Ingredients

For the Donuts

**Canola oil or baking spray for the donut pans*

¼ cup (4 tablespoons) unsalted butter, softened

½ cup brown sugar

1 cup crushed pineapple, drained well

1 cup cake flour

½ cup granulated sugar

1 teaspoon baking powder

½ teaspoon cinnamon

½ teaspoon kosher salt

1 teaspoon pure vanilla extract

1 large egg

2 tablespoons vanilla yogurt

1 tablespoon melted butter

6 tablespoons milk

12 maraschino cherries

Steps

1. Preheat oven to 375°F. Prepare two non-stick donut pans by spraying with non-stick spray or brushing with canola oil.
2. In a large glass measuring cup (or small bowl) combine the butter, brown sugar and crushed pineapple. Microwave on high for 2 minutes or until mixture starts to bubble. Let cool for a few minutes before equally dividing the mixture into 12 donut molds.
3. In a large bowl whisk together the cake flour, sugar, baking powder, salt and cinnamon.
4. Using the same measuring cup or small bowl the pineapple was in, combine the vanilla extract, egg, yogurt, melted butter and milk. Add to the dry mixture and stir until just combined being careful not to overmix.
5. Some people like putting the batter into a large zip top plastic bag and snipping off a corner and piping the batter in the donut pans - but I find that I lose a lot of batter that way. I use a small cookie scoop and scoop a small amount on one side of the donut opening and another scoop on the other side. Then I use a small spoon to drag the batter together to make an enclosed ring. Whatever works for you, fill the donut pans evenly.
6. Bake for 10-12 minutes or until golden brown. (One way to test if donuts are done is to press your finger on the top of the donut. If it leaves an indentation, they are not done. If the donut bounces back, they are done.)
7. Let cool before removing from pan to completely cool on a rack before adding a maraschino cherry to the center of each donut.