

# Pineapple Cream Cupcakes

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*Easy and delicious cupcakes. We serve these for our wine trail event Cruisin' the Tropics.*



## **Ingredients:**

1 box Yellow cake mix  
1/3 cup Melted butter, cooled  
3 Eggs  
1 ¼ cup Crushed pineapple, with juice  
2 tsp. Vanilla extract

## **Cream Cheese Frosting:**

½ cup Butter, softened  
8 oz. Cream Cheese  
1 tsp. Vanilla extract  
3-4 cups Powdered sugar  
Maraschino cherries for decorations

## **Directions:**

1. Preheat oven to 350F and line the tins with cupcake liners.
2. Sift the cake mix into a large bowl and set aside.
3. In a large bowl combine butter, eggs, pineapple and vanilla extract.
4. Stir in cake mix until smooth.
5. Fill cupcake liner ¾ full and bake for 17-22 minutes or until toothpick comes out clean.
6. Let cool
7. Frosting: beat butter and cream cheese for 2 minutes until smooth. Add vanilla extract and slowly add powdered sugar until you reach your desired consistency. If it becomes too thick, add milk or cream.
8. Pipe onto cooled cupcakes and top with a cherry!

