Low-Point Pineapple Upside Down Cupcakes

Ingredients:

- 1 box of yellow cake mix (I used Betty Crocker)
- 2 Tbs vegetable oil
- 3 eggs
- 1/3 cup crushed pineapple, not completely drained
- 1/4 cup butter (I used Land O Lakes Light with canola oil)
- 1/4 cup brown sugar
- 8 oz. crushed pineapple, drained
- 1/4 cup chopped pecans

Preheat oven to 350 degrees. Combine cake mix, oil, eggs, 1/3 cup pineapple and mix well. In a small saucepan, heat butter over low to medium heat and stir in brown sugar, pecans, and 8 oz. pineapple. Line cupcake pan with paper cupcake liners. Place a small spoonful of the butter and pineapple mixture into the bottom of the cupcake liners. Add a spoonful of the cake batter on top and repeat until all 12 cupcakes are filled. (NOTE: I had leftover cake batter that I poured into mini cupcake pans, sprinkled a little brown sugar on top and placed one pecan in the center. I baked those for about 10 minutes or until a toothpick inserted into the middle came out clean.) For the larger cupcakes, bake for 15 to 18 minutes or until a toothpick inserted into the middle comes out clean. Remove paper lining and place cupcakes on serving plate upside down with the pineapple mixture on top. Enjoy!!

Total servings - 12
Serving size - 1
Points per serving - 3.2

This delicious recipe can be found on the website *Points In My Life* (www.pointsinmylife.com)

"The greatest gift you can ever gift another person is your happiness." - Esther Hicks