



PINEAPPLE UPSIDE DOWN BISCUITS

Ingredients

1 stick of butter (melted)

½ cup light or dark brown sugar

Ground cinnamon

Medium to large can of crushed pineapple (drained)

Maraschino cherries diced

Favorite canned biscuits

Instructions

Preheat oven according to instructions on canned biscuits

In a 13x9 pan pour in melted butter

Sprinkle in brown sugar on top of butter followed by a little bit of cinnamon



Next sprinkle/spread out crushed pineapple (you may not use the entire can)

Place chopped cherries in the place where you will place each biscuit

Open up can of biscuits and place where you have your cherries. You want a little space between your biscuits so they can grow

Bake a few minutes longer than what is instructed. So if it said 15-18 minutes I would cook for 22 minutes. With the added moisture they just need a little longer.

Once you have pulled them out of the oven let them set for a couple minutes before flipping over onto a cookie sheet.

Flipping:

Place cookie sheet on top of 13x9 pan. Using your hot pads/gloves you want to quickly flip over and give a couple taps on the pan for the biscuits to come out.

Serve warm! Would be great with a little vanilla ice cream or fresh whipped cream!