



## Pineapple-Upside-Down Cupcakes

Yield: 12 cupcakes

- 6 tablespoons butter
- ½ cup milk
- 6 additional tablespoons butter
- ¾ cup dark brown sugar, firmly packed
- 6 maraschino cherries
- 1 (20-ounce) can pineapple rings
- 1 cup all-purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- 2 eggs
- ¾ cup sugar
- ½ teaspoon vanilla extract

1. Preheat the oven to 350°F.
2. Place 6 tablespoons of butter and the milk in a small saucepan over medium heat. Warm the mixture, stirring occasionally, until the butter melts, and then transfer the mixture to a small bowl to cool.
3. Into each cup of a 12-cup muffin pan, place ½ tablespoon of unmelted butter, then evenly sprinkle 1 tablespoon of brown sugar over the butter in the bottom of each muffin cup. Place the pan in the oven until the butter melts, about 3 minutes.
4. Halve each maraschino cherry, and cut the pineapple rings into quarters. Place a cherry half, sliced side up, in the center of each cup and arrange pineapple quarters around the cherry (1 on each side). Press the fruit gently down into the butter-sugar mixture, and set the prepared pan aside.

*Continued*

## Posy Cupcake

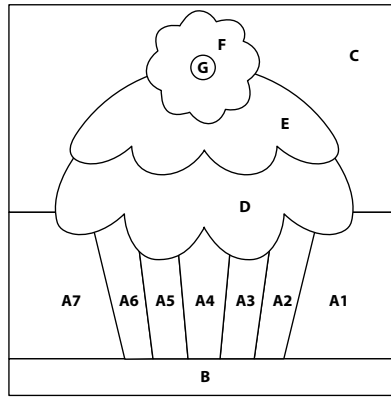


Figure 1  
Finished Size: 8" square

## Fabric Requirements

- 4 1/2" x 6" print scrap "tablecloth" A1 and A 7
- Scraps of 2 dark OR 2 medium, OR 2 light prints in the same color family for the cupcake bottom pieces (A2-A6); these two prints should be close in color and value.
- 2" x 9" strip of print or solid for bottom strip B
- 5 1/2" x 9" print scrap for "wallpaper" C
- 3" x 7" scrap of for frosting D
- 3" x 6 1/2" scrap of print for frosting E
- 2 3/4" square print for posy F
- Scrap of yellow print for posy center G
- 8 1/2" x 11" sheet of white paper for foundation piecing
- Fusible web
- Optional: Template plastic

## Cutting

**Note:** Section A1-A7 is paper pieced. See Step 1.

<b>Bottom strip</b>	B	(1) 1 1/4" x 8 1/2" strip
<b>Wallpaper</b>	C	(1) 4 3/4" x 8 1/2" rectangle



5. In a medium-size bowl, combine the flour, baking powder, and salt and stir the ingredients with a fork until they are evenly blended. In a large bowl, whisk together the eggs, sugar, and vanilla until smooth. Add the flour mixture to the egg mixture and stir until the flour is fully incorporated. Add the milk-butter mixture and stir well to combine the ingredients into a smooth batter.
6. Pour the batter into the muffin pan, dividing it evenly among the 12 lined cups. Bake until cupcakes are lightly browned, dry around the edges, and pulling away from the pan a little, about 25 minutes.
7. Transfer the pan to a rack to cool for 5 minutes. Use a butter knife to carefully loosen each cupcake from the edges and bottom of the pan, and then place a cookie sheet over the top of the pan. Invert the pan, turning the cupcakes out onto the cookie sheet. Transfer the cupcakes to the rack to cool to room temperature before serving.

## Make the Block

1. Following the outermost red line, trace the full-size foundation-piecing template for the cupcake bottom (pieces A1-A7) onto a sheet of white paper. Paper-piece the section and then trim to  $3\frac{1}{2}'' \times 8\frac{1}{2}''$ . This should be along the solid black line, but adjust your cutting if necessary, making sure to keep the cupcake bottom centered along the length of the piece. Figure 2. Leave the paper in place until instructed to remove it.

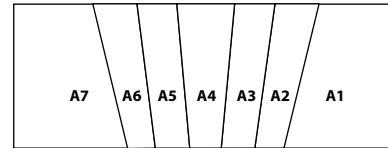


Figure 2

**Note:** If you prefer traditional piecing, trace each of the pieces (A-1 through A-7) onto template plastic and add  $\frac{1}{4}''$ -wide seam allowances all around. Cut out carefully and use the templates to trace and cut out the required pieces from the appropriate fabrics. Sew together in order and press the seam allowances toward the center (A-4).

2. With right sides together, sew the  $1\frac{1}{4}'' \times 8\frac{1}{2}''$  strip B to the lower edge of the cupcake section. Sew the wallpaper strip C to the upper edge. Press the seam allowances away from the cupcake bottom section. Carefully remove the foundation paper. Figure 3.

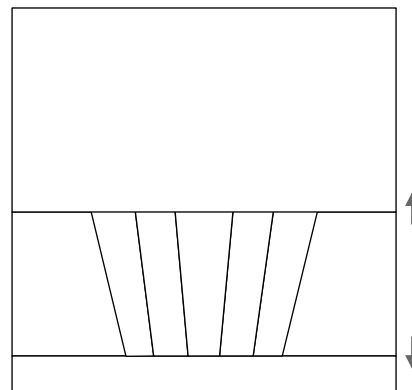


Figure 3

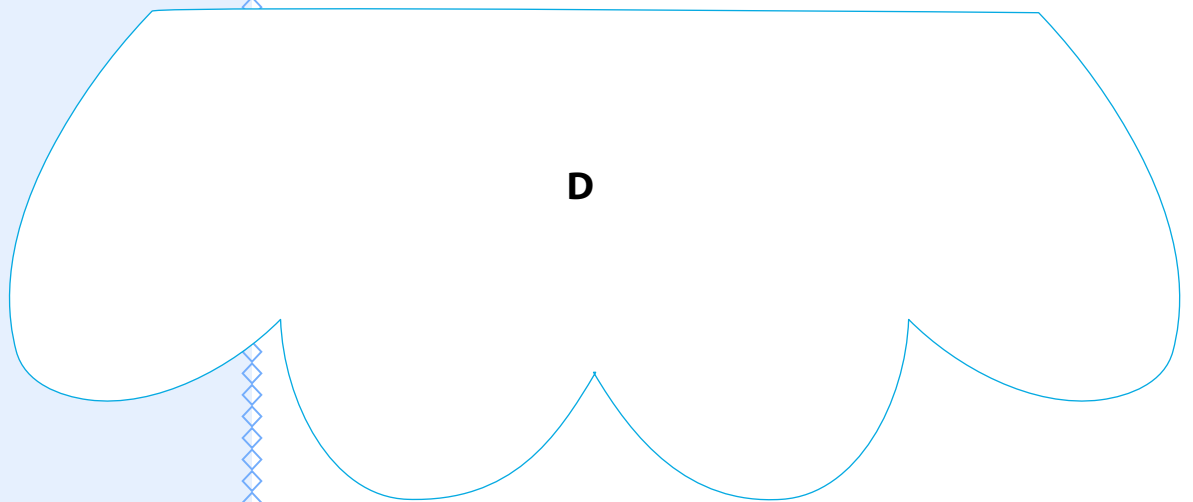
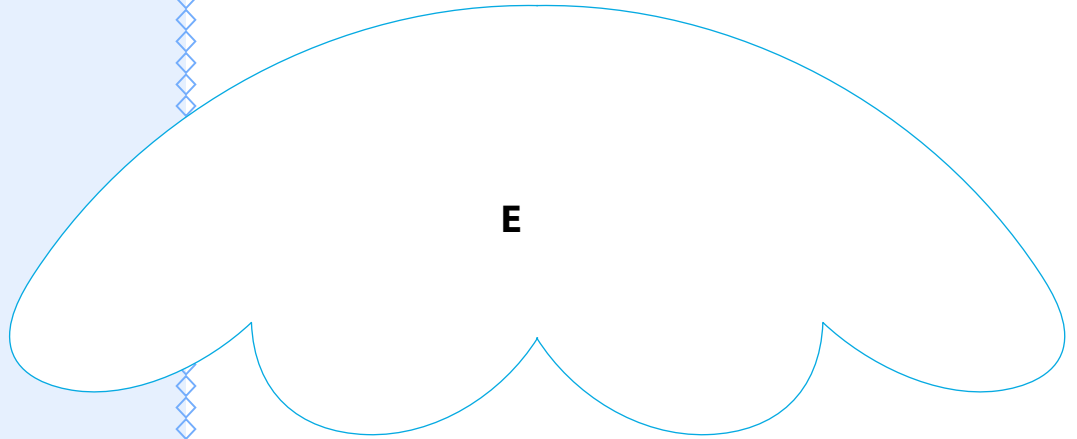
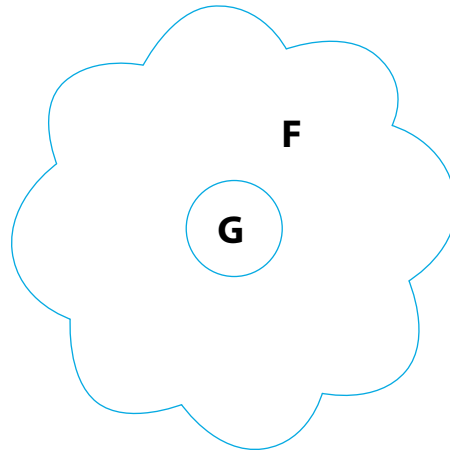
3. Trace the frosting appliqués D and E, and the posy F and posy center G onto the paper side of the fusible web and cut out each one with  $\frac{1}{8}''$  excess beyond the drawn line. Apply each piece to the wrong side of the desired print for each piece and cut out on the line. Remove the backing paper from each piece. Referring to Figure 1 for placement, arrange the frosting and posy pieces on the cupcake block and fuse in place.
4. Blanket-stitch or satin-stitch by machine around the outer edges of the appliqués to secure and "finish" the raw edges.
5. Embellish with beads, buttons, and decorative stitching as desired.



## Appliqué Templates

### PRINTING INSTRUCTIONS

Be sure your printer is set up to print at 100% – not scaled or reduced to fit.





## Foundation-Piecing Template

### PRINTING INSTRUCTIONS

Be sure your printer is set up to print at 100% – not scaled or reduced to fit.

