

Upside-Down Urchin Cupcakes

From sandiegozoo.org

The sea urchin looks like a stationary creature, but this is not the case. It has tiny “tube” feet that help it move along the ocean floor. The spines protect it from predators because it has no eyes, legs or ways to move itself quickly. The mouth is located on the underside of the urchin, making it seem upside down – so appropriate for this Upside-Down Urchin Cupcake recipe.

Ingredients:

- 3 tbsp. melted margarine or butter
- 1 egg
- 1 16-oz. can of pineapple slices
- 1 tsp. vanilla
- 2/3 cup brown sugar
- 1-1/4 cup flour
- 1/3 cup shortening
- 1 tsp. baking powder
- 1 cup Sugar
- 1 tsp. salt
- 12 Paper Umbrellas

Directions:

1. Preheat oven to 350° F.
2. Evenly divide melted margarine into a 12-cup muffin tin.
3. Drain pineapple slices, saving one cup of drained syrup. Put pineapple slices into the melted butter on the bottom of each muffin section.
4. Place crumbled brown sugar on top of each pineapple slice.
5. In a bowl, mix together sugar and shortening. Add egg and vanilla. Beat together.
6. In another bowl, mix the flour, salt, and baking powder.
7. Add this mixture to the first bowl of ingredients. Stir well, while adding one cup of the extra pineapple juice. Once thoroughly mixed, spread this mixture over the pineapple slices in the muffin tin.
8. Bake for 30 to 40 minutes; remove from oven and let cupcakes cool for five to ten minutes.

9. Flip upside down on serving plate, and add a colorful paper umbrella to each.

Serves: 12