



Pineapple Right-Side-Up Cakes



1/6th of recipe (1 cake): 174 calories, 1g total fat (1g sat. fat), 274mg sodium, 38g carbs, 0.5g fiber, 28g sugars, 2.5g protein

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Prep: 10 minutes **Cook:** 15 minutes

Cool: 25 minutes



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Ingredients

1 1/4 cups angel food cake mix (a little less than half a box)
2/3 cup canned crushed pineapple in juice, lightly drained
1/4 tsp. almond extract
3/4 cup natural light whipped topping (like [Skinny Truwhip](#) or [So Delicious Dairy Free Cocowhip Light](#))
6 maraschino cherries

Directions

Preheat oven to 350 degrees. Spray a jumbo 6-cup muffin pan with nonstick spray.

In a medium-large bowl, combine cake mix, pineapple, and almond extract. Mix until uniform.

Evenly distribute among the muffin cups, and smooth out the tops. (The cups won't be very full, but the batter will rise as it bakes.)

Bake until a toothpick inserted into the center of a cake comes out mostly clean, about 15 minutes.

Let cool completely, about 10 minutes in the pan and 15 minutes on a cooling rack.

Evenly top each cake with 2 tbsp. whipped topping and a cherry.

MAKES 6 SERVINGS

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