

# Spiced Pineapple Cupcakes

## Ingredients:

### For the Cupcakes:

- 1 box 13.25 oz yellow or white cake mix
- 1/2 cup salted butter melted
- 3 eggs
- 1 cup whole milk
- 1 teaspoon vanilla extract
- 1 teaspoon cinnamon
- 1/2 teaspoon allspice optional
- 8 oz. candied pineapple chopped

### For the Frosting:

- 1 cup butter softened
- 3 Tablespoons pineapple juice
- 2 teaspoons vanilla extract
- 4 cups powdered sugar

## Instructions

1. Preheat the oven to 350 degrees. Line 2 muffin tins with cupcake liners and set aside.
2. In a large bowl combine the cake mix, melted butter, eggs, milk, vanilla, cinnamon, and allspice. Whisk until mostly smooth.
3. Fold in the candied pineapple.
4. Fill the muffin cups 3/4 of the way full (I like to use a 4 Tablespoon cookie scoop to do this).
5. Bake for 18-20 minutes. Remove from oven and cool on wire rack.
6. To make the frosting beat the butter in a large bowl. Add in the pineapple juice and vanilla and blend until smooth.
7. Add the powdered sugar, a half cup at a time, beating after each addition, until desired consistency is reached.
8. Pipe the frosting onto the cupcakes. Top with a candied pineapple or cherry if desired.



