



Cinnamon Upside Down Cakes

Ingredients:

- 2 cups brown sugar (packed)
- ½ cup butter (melted)
- 2 tablespoons cinnamon
- 36 pecan halves (optional)
- One boxed yellow cake mix
- Water, oil and eggs to make mix according to box
- 1 cup of powdered sugar
- 1 to 2 tablespoons of milk
- ½ teaspoon of vanilla

Directions:

- Preheat oven to 350F degrees
- Spray two muffin tins with non-stick cooking spray
- Place brown sugar, cinnamon and melted butter into a small bowl and mix until well combined.
- Spoon sugar mixture evenly into all 24 cups of the muffin tins.
- Press sugar mixture flat into the bottom of each cup.
- Place 3 pecans on top of sugar.
- Make cake mix according to box instructions.
- Scoop batter over the top of sugar and pecans. Fill each cup about 2/3 full.
- Bake at 350F degrees for 18-20 minutes.
- Remove from oven and quickly run a small knife around the edge of each cup.
- Using oven mitts, place a wire cake rack on top of the muffin tin and flip the pan and rack over so that cakes are upside down on the rack.
- Gently lift the muffin tin up and allow the cakes to pop out. Some sugar will remain in the bottom of each cup, which is fine.
- While cakes cool, make a glaze by mixing milk, vanilla and powdered sugar together in a small bowl. Add milk or powdered sugar to make glaze a thick frosting consistency- not very runny.
- Spoon glaze into a small zip-top bag and seal the top.
- Clip a corner and drizzle glaze over the top of each cake. ENJOY!