



Hummingbird Cake Pops + Pineapple Icing + Pineapple Smoothies

By Erin Fletter

Prep Time 40 / Cook Time 14 / Serves 6 - 12

Shopping List

FRESH

3 ripe bananas

1 fresh pineapple or 1 16-oz can pineapple

DAIRY AND EGGS

1 egg **** (see allergy subs below) ****

4 oz cream cheese, softened **** (see allergy subs below) ****

2 C whole milk **** (see allergy subs below) ****

PANTRY

1 1/2 C all-purpose flour **** (see allergy subs below) ****

1/2 C granulated sugar

1/2 C packed brown sugar

1/2 tsp baking soda

2/4 tsp salt

5/8 tsp cinnamon

1/2 tsp allspice

3/4 C vegetable oil

2 tsp vanilla extract

2 C powdered sugar

- popsicle or lollipop sticks

Fun-Da-Mentals Kitchen Skills

drizzle: to trickle a thin stream of a liquid ingredient, like icing or sauce, over food.

fold: to gently and slowly mix a light ingredient into a heavier ingredient so as not to lose air and to keep the mixture tender, such as incorporating whipped egg whites into a cake batter or folding blueberries into pancake batter; folding is a gentler action than mixing or whisking.

mash: to reduce food, like potatoes or bananas, to a soft, pulpy state by beating or pressure.

whisk: to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

Equipment

- Oven
- Mini-muffin pan
- Pastry brush (optional)
- Large mixing bowls (2)
- Dry measuring cups
- Measuring spoons
- Cutting board + kid-safe knife
- Potato masher
- Liquid measuring cup
- Wooden spoon
- Toothpicks
- Large mixing bowl
- Whisk
- Blender (or pitcher + immersion blender)

Ingredients

Hummingbird Cake Pops

- 1 1/2 C all-purpose flour ******(for GLUTEN ALLERGY sub gluten-free/nut-free all-purpose flour)******
- 1/2 C sugar

- 1/2 C packed brown sugar
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 tsp cinnamon
- 1/2 tsp allspice
- 1 egg ******(for EGG ALLERGY sub 1 T ground flax seeds + 3 T warm water—more info below)******
- 2 very ripe bananas
- 1/2 C fresh or canned pineapple (drained with juice reserved)
- 1/2 C vegetable oil
- 1 tsp vanilla extract
- popsicle or lollipop sticks

Pineapple Icing

- 2 C powdered sugar
- 1 tsp vegetable oil
- 1 tsp vanilla extract
- 1 pinch salt
- 4 oz cream cheese, softened ******(for DAIRY ALLERGY sub dairy-free/nut-free cream cheese or dairy-free/nut-free butter—more info below)******
- 1 tsp pineapple juice from can (or 1 T puréed fresh pineapple)

Pineapple Smoothies

- 1/2 C fresh or canned pineapple
- 1 ripe banana, peeled
- sugar/honey to taste
- 1 pinch cinnamon
- 1 pinch salt
- 2 C whole milk ******(for DAIRY ALLERGY sub dairy-free/nut-free milk)******
- 1 C ice

Food Allergen Substitutions

Hummingbird Cake Pops

Gluten/Wheat: Substitute gluten-free/nut-free all-purpose flour.

Egg: For each egg, substitute 1 T ground flax seeds + 3 T warm water. Whisk them together and set aside for 5 minutes or until fully absorbed and thickened.

Pineapple Icing

Dairy: Substitute dairy-free/nut-free cream cheese or dairy-free/nut-free butter for cream cheese.

Pineapple Smoothies

Dairy: Substitute dairy-free/nut-free milk (like coconut milk) for whole milk.

Instructions

Hummingbird Cake Pops

preheat + grease

Preheat your oven to 350 F. With a pastry brush, brush the insides of the wells of a mini-muffin pan with oil.

measure + mix

Measure and mix together the dry ingredients in a large bowl: **1 1/2 cups flour, 1/2 cup sugar, 1/2 cup brown sugar, 1/2 teaspoon baking soda, 1/4 teaspoon salt, 1/2 teaspoon cinnamon, and 1/2 teaspoon allspice.**

chop + mash

Chop **1/2 cup pineapple** and **2 very ripe bananas** into tiny pieces and combine in a second large bowl. Mash the chopped fruit with a potato masher.

crack + whisk

Crack **1 egg** in with the mashed fruit, add **1/2 cup vegetable oil** and **1 teaspoon vanilla extract**, and whisk it all up until well incorporated.

combine + fold

Combine the wet ingredients into the bowl with the dry ingredients and fold until thoroughly blended together.

fill + bake

Fill the muffin pan wells about $\frac{3}{4}$ full with batter. Bake at 350 F for about 9 to 14 minutes, or until a toothpick inserted in the center of the cakes comes out clean.

cool + poke + drizzle

Remove your cake pops from your muffin pan and place them on a cooling rack to cool. Next, make Pineapple Icing (see recipe) and, when the cake pops have cooled, poke a popsicle or lollipop stick into each one, then drizzle icing on the top.

Pineapple Icing

measure + whisk

Measure **2 cups powdered sugar**, **1 teaspoon oil**, **1 teaspoon vanilla extract**, **1 pinch of salt**, and **4 ounces of softened cream cheese** into a large bowl and whisk together until creamy.

add + whisk

If you're using canned pineapple for your cake pops, add **1 teaspoon of pineapple juice** from the can OR, if using fresh pineapple, blend and add 1 tablespoon pineapple purée** to bowl. Whisk again until smooth, and the juice or purée is incorporated.

adjust + drizzle

Add more pineapple juice or puréed pineapple as needed to make the frosting nice and smooth. Then drizzle onto your cooled cake pops and enjoy!

Pineapple Smoothies

measure + combine

Measure and combine **1/2 cup pineapple**, **1 banana**, **sugar** to taste, **1 pinch of cinnamon**, **1 pinch of salt**, and **2 cups of milk** in a blender or a pitcher (for use with an immersion blender).

blend + adjust

Blend until smooth. Then, add **1 cup of ice** and blend again. Taste and adjust if it needs more sugar, milk, or other ingredients.

Featured Ingredient: Pineapple!

Hi! I'm Pineapple!

"When you see me, you can't help but think of a tropical paradise! I'm Pineapple, possibly the queen of tropical flavors—I even wear a crown! Of leaves, that is. Try slicing me and making a pineapple upside-down cake, or grill me to serve with pork or seafood. Also, I pair well with another tropical favorite, Coconut, in salads, desserts, and drinks!"

History & Etymology

Pineapple is one of the world's favorite tropical fruits. The wild pineapple plant is native to South America, originating in a river drainage area between southern Brazil and Paraguay. There is evidence that indigenous people cultivated and used it in Peru as early as 1200 to 800 BCE. The Aztecs and Mayas grew it in Mexico sometime between 200 BCE and 700 CE.

Spanish and Portuguese explorers eventually discovered pineapple and introduced it to European and other countries in the east. In 1493, during Columbus' exploration of the Caribbean Islands, he came across pineapples growing on the island of Guadalupe.

The Spanish may have introduced the pineapple to Hawaii. Today, one-third of the world's pineapple comes from Hawaii.

The botanical name for pineapple is "Ananas comosus." It was called "ananas" by an indigenous South American people. European explorers may have called it pineapple because of its resemblance to the pine cone. The English word "pineapple" was first written down in the 17th century. Several languages still have the word "ananas" for pineapple.

Anatomy

Pineapples are the only edible members of the bromeliad family of plants.

The pineapple is not a single fruit but a multiple or collective fruit, with a cluster of 100 to 200 tiny fruitlets or berries.

A pineapple plant produces only one pineapple. The fruit grows slowly and can take up to two years to reach full size.

Unripe pineapples are incredibly sour and can be quite toxic. Pineapples do not ripen after harvesting, but they might turn more yellow if they were green.

You can grow a pineapple at home! If you want to give it a try, twist off the crown of a store-bought pineapple, allow it to dry for a few days, and then plant it.

How to Pick, Buy, & Eat

Bromelain, an enzyme in pineapples, breaks down proteins, which means you can use pineapple or pineapple juice as a meat tenderizer. For this reason, you can't add fresh pineapple to jelly or jello because

it will break down the gelatin. To prevent this, you can boil pineapple chunks in their juice or use canned pineapple, which was heated during the canning process.

If you find yourself on a sailing trip in the tropics without any powdered cleanser, you could use pineapple juice mixed with sand instead.

Nutrition

Pineapples are good for you! They are an excellent source of vitamin C, which aids the body's immune system and wound healing, and manganese, which assists with bone formation and nutrient metabolism. In addition, the pineapple's natural enzymes help you digest all of your food!