



Gingerbread Pear Carrot Cake Puffs on a Stick

By Erin Fletter

Prep Time 20 / **Cook Time** 15 / **Serves** 4 - 6

Fun-Da-Mentals Kitchen Skills

chop: to cut something into small, rough pieces using a blade.

knife skills: Bear Claw (growl), Pinch, Plank, and Bridge (look out for trolls).

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

mix: to thoroughly combine two or more ingredients until uniform in texture.

wet vs dry: to mix wet and dry ingredients separately before combining them: dry ingredients are flours, leavening agents, salt, and spices; wet ingredients are those that dissolve or can be dissolved (sugar, eggs, butter, oils, honey, vanilla, milk, and juices).

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

Equipment

- Oven
- Mini-muffin pan
- Paper cupcake liners for mini-muffin pan
- Cutting board + kid-safe knife
- Grater
- Large mixing bowl
- Medium mixing bowl
- Measuring spoons
- Dry measuring cups

- Whisk
- Popsicle sticks (if making cake puffs on a stick)

Ingredients

Gingerbread Pear Carrot Cake Puffs on a Stick

- 2 pears
- 1 carrot
- 1/4 tsp fresh ginger or 1/2 tsp dried ground ginger
- 2 1/2 C all-purpose flour ****(for GLUTEN ALLERGY sub gluten-free/nut-free flour)****
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 3 tsp pumpkin pie spice
- 4 eggs ****(for EGG ALLERGY sub 2 very ripe bananas)****
- 1/2 C firmly packed dark brown sugar
- 2 T unsalted butter, very soft ****(for DAIRY ALLERGY sub vegetable oil or applesauce)****
- 1 C milk ****(for DAIRY ALLERGY sub dairy-free/nut-free milk)****
- popsicle sticks, enough for the class (if making cake puffs on a stick)

Food Allergen Substitutions

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

Eggs: For 4 eggs, substitute 2 very ripe bananas.

Dairy: For butter, substitute vegetable oil or applesauce. Substitute dairy-free/nut-free milk.

Instructions

Gingerbread Pear Carrot Cake Puffs on a Stick

preheat + chop + grate

Preheat your oven to 350 F. Line your mini muffin pan with paper liners. With your children, wash and chop

2 pears into little tiny bits. Grate **1 carrot** and **1/4 teaspoon fresh ginger** (or **1/2 teaspoon ground ginger**) and set the chopped pear, the grated ginger, and the grated carrot to the side.

measure + mix

In a large mixing bowl, have kids measure and mix together **2 1/2 cups flour**, **2 teaspoons baking powder**, **1 teaspoon baking soda**, **1 teaspoon salt**, and **3 teaspoons pumpkin pie spice**. This is the dry mix.

crack + pour + whisk

Have kids crack **4 eggs** into a medium mixing bowl and then pour in **1/2 cup firmly packed dark brown sugar**, **2 tablespoons unsalted soft butter**, **1 cup milk**, and the **grated ginger**. Whisk well. This is the wet mix.

combine + spoon + bake

Add the wet mixture to the dry mixture and whisk until just blended. Add in the **chopped pears and grated carrot**. There will be some small lumps, and that is okay! Spoon batter into the pre-lined muffin pan and bake for 12 to 15 minutes.

cool + drizzle or dip

Serve the cake puffs after they cool, put them on a stick if you wish, and drizzle with or dip in Icy Lemon Icing (see recipe) or another icing.

Featured Ingredient: Pears!

Hi! I'm Pear!

"I'm a fruit with a distinctive shape, except for an Asian pear cousin who is shaped like an apple! There's even a word for 'pear-shaped': 'pyriform!' We European pears have a thinner neck and a rounder end, but we're all juicy and delicious!"

History & Etymology

Pears have been around for a long time! There is evidence around Lake Zurich in Switzerland that pears have been eaten since prehistoric times! Pears were grown in China from around 2000 BCE, and the ancient Romans ate them raw and cooked with them.

During the reign of Henry III, King of England, in the 1200s, court records indicate he received pears shipped to him from France.

The word "pear" comes from Old English "pere," West Germanic "pera," related to the Dutch "peer," from the Latin "pirum."

Anatomy

Pear tree varieties come from the *Pyrus* genus of the Rosaceae or Rose family. There are 30 major pear species and over 3,000 cultivars (bred plant varieties). The European species include the D'Anjou, Bartlett, and Bosc. The fruit from the East Asia tree species is called by many names, such as apple, Asian, Chinese, Japanese, Korean, Taiwanese, or nashi.

The pear tree grows from about 30 feet tall, although it can reach 56 feet, and some species are shrub-like. The fruit has a stem, green to yellow skin, white flesh, and a core with seeds.

How to Pick, Buy, & Eat

Pears are picked before they are ripe, still green, and can easily be snapped off the tree. They ripen at room temperature.

You can tell pears are ripe when you press them gently around the stem, and their flesh gives slightly. Many pear varieties do not change color when mature; however, the Bartlett pear turns yellow. To help pears ripen sooner, place them next to bananas. To delay ripening, put them in the refrigerator.

You can purchase pears fresh, canned, as purée, or juice. You can add pears to salads, soups, breads, desserts, and preserves.

Nutrition

Pears are part of a healthy diet. They have a moderate amount of fiber, vitamin C, and potassium. They have antioxidants that are concentrated in the peel. Pears also have a high water content and are low in calories.

Fiber aids digestion and slows sugar absorption, which is good for blood sugar. Vitamin C strengthens your immune system, contributes to wound healing, and helps build strong bones. Potassium is good for heart health, and the antioxidants in pears help prevent cancer and heart disease.