



New Zealand Upside-Down Goopy Kiwi Cakes + Sweet Cream Frosting + Kai Kiwi Coolers

By Erin Fletter

Prep Time 30 / **Cook Time** 25 / **Serves** 4 - 6

Shopping List

☐ FRESH

☐ 6 fresh kiwi fruit (5 for recipes and 1 for sampling!) ****(see allergy subs below)****

☐ DAIRY AND EGGS

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

☐ 1/2 C (1 stick) + 2 T butter ****(see allergy subs below)****

☐ PANTRY

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

☐ 1 tsp baking powder

☐ 1 tsp baking soda

☐ 1/4 tsp salt

☐ 1 C granulated sugar

☐ 1 1/4 tsp pure vanilla extract ****(see allergy subs below)****

☐ 1 1/4 C orange juice

☐ nut-free oil for greasing cupcake wells

☐ 1/2 C powdered sugar

☐ 1/2 T milk ****(see allergy subs below)****

☐ HAVE ON HAND

☐ 1 C water

☐ 1/2 to 1 C ice

Fun-Da-Mentals Kitchen Skills

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

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

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

cream: to mix foods together until they become a smooth, uniform blend, like butter and sugar.

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.

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.

preheat: to set an oven to the desired temperature for a few minutes or heat a pan for a few seconds before cooking, so it reaches the correct temperature by the time you place the food in it.

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

whip: to beat food with a whisk or mixer to incorporate air and produce volume.

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

blend: to stir together two or more ingredients until just combined; blending is a gentler process than mixing.

Equipment

☐ Oven

☐ Muffin pan

☐ Mixing bowls (2)

☐ Dry measuring cups

☐ Measuring spoons

- ☐ Whisk
- ☐ Cutting board + kid-safe knife
- ☐ Liquid measuring cup
- ☐ Wooden spoon or rubber spatula
- ☐ Mixing bowl
- ☐ Blender (or pitcher + immersion blender)

Ingredients

New Zealand Upside-Down Goopy Kiwi Cakes

- ☐ 1 egg ******(for EGG ALLERGY sub 1 ripe banana (peeled and mashed) + 1 extra tsp baking soda)******
- ☐ 1/2 C (1 stick) butter, softened ******(for DAIRY ALLERGY sub olive oil)******
- ☐ 6 T granulated sugar + more for sprinkling
- ☐ 4 fresh kiwi ******(for KIWI ALLERGY sub 1 C raspberries)******
- ☐ 1 tsp pure vanilla extract ******(for GLUTEN ALLERGY use certified gluten-free pure vanilla extract, not imitation vanilla flavor—check label)******
- ☐ 3/4 C orange juice (or milk or dairy-free/nut-free milk)
- ☐ 1 1/2 C all-purpose flour ******(for GLUTEN ALLERGY sub gluten-free/nut-free flour blend + 1 T extra sugar + 1/4 C extra orange juice or milk)******
- ☐ 1 tsp baking powder
- ☐ 1 tsp baking soda
- ☐ 1/4 teaspoon salt
- ☐ nut-free oil for greasing cupcake wells

Sweet Cream Frosting

- ☐ 1/2 C powdered sugar
- ☐ 2 T butter, softened ******(Omit for DAIRY ALLERGY)******
- ☐ 1/4 tsp pure vanilla extract ******(for GLUTEN ALLERGY use certified gluten-free pure vanilla extract, not imitation vanilla flavor—check label)******
- ☐ 1/2 T milk ******(for DAIRY ALLERGY sub 1/2 T orange juice)******

Kai Kiwi Coolers

- ☐ 1/2 C orange juice
- ☐ 1 kiwi, peeled and chopped ******(for KIWI ALLERGY sub 1/4 C raspberries)******
- ☐ 1/2 C water
- ☐ 2 T sugar/honey/agave
- ☐ 1/2 to 1 C ice

Food Allergen Substitutions

New Zealand Upside-Down Gooney Kiwi Cakes

Egg: For 1 egg, substitute 1 ripe banana (peeled and mashed) + 1 extra tsp baking soda.

Dairy: Substitute olive oil for butter.

Kiwi fruit: For 4 kiwis, substitute 1 C raspberries.

Gluten/Wheat: Use certified gluten-free pure vanilla extract, not imitation vanilla flavor. Substitute gluten-free/nut-free flour blend + 1 T extra sugar + 1/4 C extra orange juice or milk for all-purpose flour.

Sweet Cream Frosting

Dairy: Omit butter. For 1/2 T milk, substitute 1/2 T orange juice.

Gluten/Wheat: Use certified gluten-free pure vanilla extract, not imitation vanilla flavor.

Kai Kiwi Coolers

Kiwi fruit: Substitute 1/4 C raspberries for 1 kiwi fruit.

Instructions

New Zealand Upside-Down Gooney Kiwi Cakes

preheat + crack + whisk + cream

Preheat the oven to 350 F. Crack **1 egg** and add it to a mixing bowl. Whisk! Then add **1/2 cup softened butter** and **6 tablespoons of sugar** to the egg. Whisk to cream together.

peel + chop + slice

Peel **4 kiwi**. Chop 2 of them small enough so that they resemble pulp. Slice the other 2.

mix + measure + add

Mix in **1/4 to 1/2 cup of kiwi pulp** to the egg mixture. Next, measure and add **1 teaspoon vanilla extract** and **3/4 cup fresh orange juice**.

measure + add + fold

In a separate mixing bowl, measure and add **1 1/2 cups flour, 1 teaspoon baking powder, 1 teaspoon baking soda**, and **1/4 teaspoon salt**. Mix and then fold the dry ingredients into the wet ingredients until all the flour is invisible.

grease + sprinkle + spoon + bake

Grease a muffin pan with oil. Sprinkle each well with sugar, then layer a slice of kiwi on the bottom of each well. Spoon 2 tablespoons of batter into each well. Bake for about 18 to 25 minutes, or until cakes have cooked through and are golden brown on top (the texture will be slightly gooey!) Serve upside down with a dollop of Sweet Cream Frosting (see recipe)!

Sweet Cream Frosting

measure + add + whip

Measure and add **1/2 cup powdered sugar, 2 tablespoons softened butter, 1/4 teaspoon vanilla extract**, and **1/2 tablespoon milk** to a mixing bowl. Whip all the ingredients together until a smooth frosting forms. Top each cooled cupcake with a dollop of Sweet Cream Frosting!

Kai Kiwi Coolers

peel + chop

Peel and chop **1 kiwi fruit** and add it to your blender (or pitcher for use with an immersion blender).

measure + add + blend

Measure and pour **1/2 cup orange juice** into the blender. Add the **chopped kiwi**, along with **1/2 cup water, 2 tablespoons sugar**, and **1/2 cup ice**. Purée until thick and smooth, adding more water if needed to thin them out. Divide into cups and enjoy!

Featured Ingredient: Kiwi Fruit!

Hi! I'm Kiwi!

"Kia ora (KYOR-uh)! I'm a Kiwi from New Zealand, and that's how we say "hello." It's a Maori phrase, and "kiwi" is a Maori word! The Maori are the native people of New Zealand. On the outside, I'm a small, fuzzy, brown, egg-shaped fruit. On the inside, I've got sweet and slightly tart, green flesh with a white center surrounded by tiny, black edible seeds. I taste a bit like a combination of strawberry, banana, and pineapple flavors. In addition to being a healthy snack all by myself, I'm often combined with strawberry in juices and other fruits in salads. I can even be chopped up and added to salsas and cakes!"

History

People often think the kiwi originated in New Zealand, but it actually came first from China. It was referred to as "Chinese Gooseberry" before being renamed "kiwifruit" by New Zealanders. People in the United States and Canada have shortened the name to "kiwi."

The kiwi was first mentioned in Chinese history in the 12th century. It was introduced to New Zealand in the early 20th century.

Influencers thought the former name negatively associated the fruit with the Cold War. So they renamed it "kiwifruit" because they thought it looked like the Kiwi bird. (New Zealanders call it kiwifruit rather than kiwi to differentiate it from the bird, and themselves, since people from New Zealand are sometimes called Kiwis!) See the image of the bird below and judge for yourself! Notice anything different about the bird? It doesn't have wings!

Before the Chinese ate kiwis for pleasure, they were given to children to help them grow and women to recover from childbirth. What other fruits and vegetables have you learned about that were used as medicine before food?

Kiwis today are grown all around the world: China, New Zealand, North America, South Africa, Turkey, Australia, Italy, Chile, and Japan.

Anatomy & Etymology

Kiwi is grown on vines like grapes and is a berry, the edible berry of the Kiwi vine, to be exact! A kiwi vine can grow kiwi fruit for up to 30 years!

Kiwis are about the size of chicken eggs, and they appear totally different on the inside than they do on the outside. The skin is brown and fuzzy. Cut open a kiwi to discover a bright green flesh that tastes sweet and slightly sour, studded with a circle of tiny black edible seeds in the center. There are varieties of "hairless" kiwis. In fact, there are about 50 different species and hundreds of varieties of kiwi, but usually, you can only find one or two in markets in the United States.

A golden kiwi's skin is smoother than a green kiwi's, and its color is more bronze than brown. The flesh ranges from green to an intense yellow.

The fuzzy kiwi's scientific name is *Actinidia Deliciosa*. It was also named "Yang Tao," which means "sunny peach."

Kiwi is a Maori word—Maori is the Polynesian language of the Maori aboriginal people in New Zealand.

How to Pick, Buy, & Eat

Kiwi growers rely on honey bees to pollinate the flowers. But commercially grown kiwi is hard to pollinate because the flowers don't produce nectar, something that bees love and prefer. Also, each honey bee will visit only one type of flower and maybe only a couple of branches of a single plant, so they are not efficient cross-pollinators. A female kiwifruit plant needs pollen from a male kiwifruit plant, but it might not get it

because the honey bees don't bring it there. For this reason, kiwifruit farmers will collect pollen and blow it over female flowers to pollinate them, essentially mimicking what a good cross-pollinating honey bee would do!

A good, ripe kiwi will be soft to the touch, free of bruises and blemishes, and smooth-skinned. If your kiwi is still hard when you buy it, leave it out at room temperature for a few days to ripen. The more firm the kiwi, the more tart it will be—the softer, the sweeter.

You can quicken the ripening process of the kiwi by placing it in a brown paper bag with a ripe banana or apple.

We happen to think kiwis taste best, either raw or in juices, but you can cook kiwis; however, their taste and color change when heated.

Kiwis are great in smoothies, chopped up and added to fruit salsas, salads, fish tacos, and baked into cakes.

Golden kiwis are sweeter than green kiwis and have a more tropical flavor, similar to mangoes.

Nutrition

Along with avocados, kiwis are the most nutrient-packed fruits of all.

Vitamin C helps prevent colds and flus. Two kiwis have twice as much Vitamin C as one orange!

Vitamin E helps our immune system (like Vitamin C does), and it is good for our eyes and skin.

Potassium helps our blood pump through our arteries at the correct rate—not too high, not too low. It's also good for our bones. One kiwi has as much potassium as one banana!

Peeper Keeper! Just like carrots, kiwis contain a nutrient our eyes love called lutein.

Humans aren't the only ones who love to eat kiwis. Monkeys and deer eat them, too!

Most people don't eat a kiwi's skin—but it's totally edible. In fact, the skin contains valuable fiber and other nutrients that are not present in the green kiwi flesh itself.