



Kids Can Cook

Pineapple Ring Ice Pops

Cool off on those really hot days with a delicious and refreshing treat, pineapple rings dipped in chocolate, yogurt, or shredded coconut and frozen!

What you need:

- Can of pineapple rings in juice
- Cake pop sticks
- Dark chocolate (optional)
- Yogurt (optional)
- Shredded coconut (optional)



What to do:

1. Line a small baking sheet with parchment paper. (make sure tray fits in freezer first)
2. Drain pineapple rings. Place the pineapple slices on the lined baking sheet, with a small space between each one.
3. Carefully push the cake pop stick into each pineapple ring, going all the way through to the other side (this will help stay put on the stick).
4. Place tray in the freezer for a couple of hours or overnight until the rings are frozen through. Serve immediately as they are or you can try one of the variations below:

Dark Chocolate: Follow the steps above. Once the rings are frozen, melt dark chocolate in a small bowl. Dip the frozen rings into the chocolate, return to tray and freeze for 15 minutes until the chocolate has completely set.

Yogurt: Follow the steps above. Once the rings are frozen, pour 200g of yogurt into a shallow bowl. Dip the frozen rings into the yogurt, return to tray and freeze again until the yogurt is frozen.

Coconut: After draining the pineapple, pour shredded coconut onto a plate and dip rings in to cover both sides. Place the coconut covered pineapple rings on the lined tray, push the cake pops through and freeze as above.