



SUSTAINABLE
PALM OIL
CHALLENGE

≡ RECIPE PACK ≡



CHESTER
ZOO

Meringue-utan

Have fun piping yours into an orangutan shape!

Ingredients

For the meringue:

- Egg white from four eggs
- 225g caster sugar
- 1 tsp vanilla extract
- Orange food colouring

For the nests:

- 50g butter
- 100g **SPO** chocolate
- 3 tbsp golden syrup
- 100g **SPO** cereal

Method

For the meringue-utans:

Pre-heat the oven to 140°C or gas mark 1

- 1 Line two baking trays with non-stick baking paper and set up a piping bag.
- 2 In a clean bowl, gently whisk the egg whites until very stiff.
- 3 Gradually add the sugar while whisking more vigorously. Also add the vanilla extract and 1-2 drops of food colouring.
- 4 Once you've added all of the sugar, stopping whisking when the mix is thick, firm and shiny.
- 5 Carefully spoon the meringue into the piping bag. Push any air out of the top of the bag and seal.
- 6 Pipe into orangutan shapes, remembering that the meringue will spread as it cooks. Make sure they aren't too big for the nests!
- 7 Bake in oven for an hour, turning the heat down to 120°C after 30 minutes.
- 8 Switch the oven off and leave the meringue-utans inside until cool.



For the nests:

- 1 Melt the chocolate, butter and golden syrup over a pan of water on a low heat.
- 2 Once melted, gently combine the chocolate and cereal with a wooden spoon.
- 3 Spoon the mixture into cupcake cases and form into a nest shape. Then leave to set in the fridge.
- 4 Put your meringue-utans inside their very own nest!



We like to use **SPO** dark chocolate and **SPO** cornflakes to make the nests!



Cassowary Splatjack

Ingredients

- 100g butter
- 25g soft brown sugar
- 3 tbsp cocoa powder
- 4 tbsp golden syrup
- 225g **SPO** biscuits
- 150g raisins
- 60g marshmallows

For the topping:

- 225g **SPO** chocolate
- 75g **SPO** granola cereal

*Real cassowary dung is coloured by the **type** of fruits and seeds they eat!*

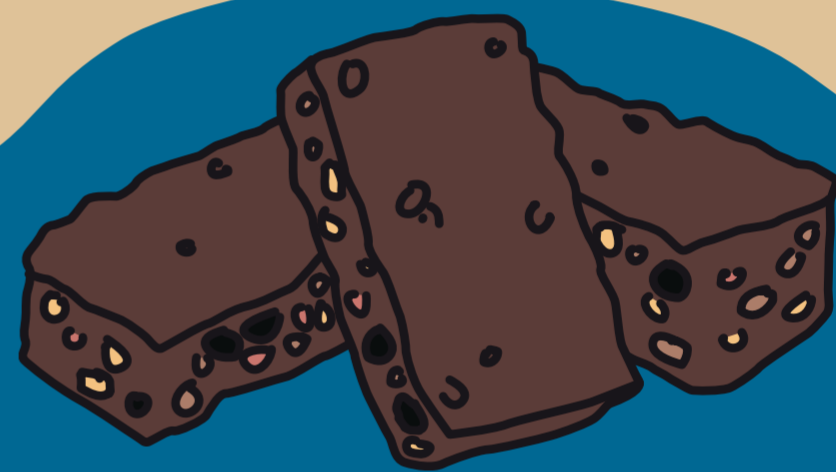
*Try your **own** mix of ingredients and *add in seeds and dried fruits!**

The cassowaries' home in Papua is **at risk** from new oil palm plantations



Method

- 1 Grease a 20cm square tin.
- 2 Put the biscuits in a sealable bag and crush with a rolling pin. Leave some big pieces if you want a bit more of a bite!
- 3 Melt the butter, sugar, cocoa powder and golden syrup together in a bowl over a pan of water on a low heat.
- 4 Take off the heat and add in the crushed biscuits, raisins and marshmallows.



- 5 Press the mix into the tin.
- 6 Melt the chocolate over a pan of water on a low heat.
- 7 Take off the heat and stir in the cereal.
- 8 Messily drizzle this over the base and leave to set in the fridge.
- 9 When it's set, cut into squares.



Battenbergagur Turtle Cake

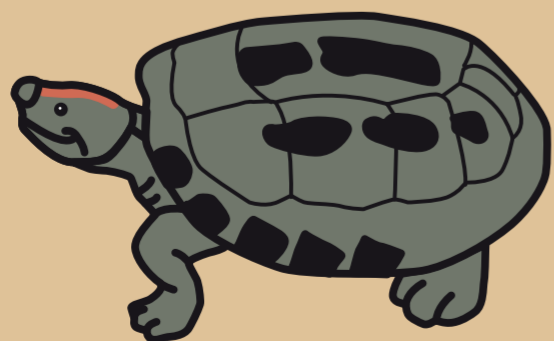
Ingredients

- 170g butter
- 170g self raising flour
- 170g sugar
- 3 eggs
- A splash of milk

For the topping:

- Jam
- 600g icing sugar
- 300g softened butter
- 2 SPO Battenberg cakes

Chemicals used to enhance plantation growth run into rivers and harm wild life including the painted batagur turtle



Method

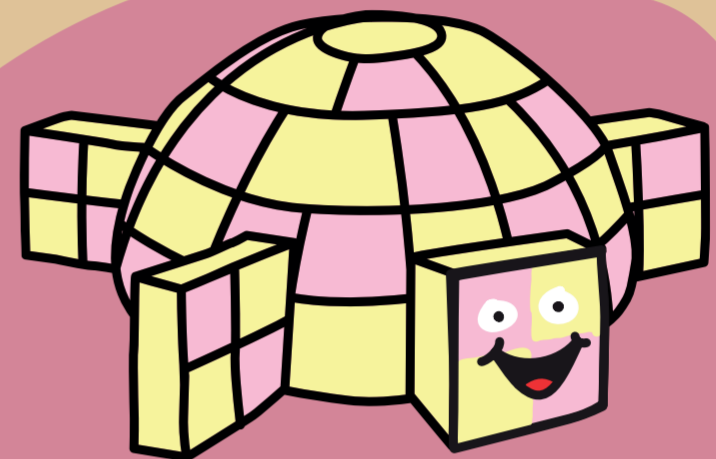
For the cake:

Use a large Pyrex glass bowl that fits in your microwave

- 1 Cream the butter and sugar.
- 2 Beat in the eggs, one at a time and mix until smooth.
- 3 Use a sieve and gradually add the flour to the mix.
- 4 Stir until combined then add a splash of milk.
- 5 Cook in the microwave for six minutes, if necessary give it another minute until it looks cooked.
- 6 When cooked, upend using a large plate and ease it out of the bowl. Leave to cool.

For the topping:

- 1 While the cake cools, combine the icing sugar and softened butter to make buttercream.
- 2 Once the cake is cool, spread a layer of jam over the top. Then a layer of buttercream.
- 3 Thinly slice the Battenberg cakes and arrange on the cake to create a turtle shell.
- 4 Use the remainder of the Battenberg to make the head, feet and tail.



We like to use SPO chocolate buttons and SPO strawberry laces to make the face!

Hero Biscuits

Ingredients

- 75g butter
- 75g light muscovado sugar
- 1 medium egg
- 1-2 tsp vanilla essence
- 150g self raising flour
- 100g roughly chopped SPO Celebrations

Method

Pre-heat the oven to 180°C or gas mark 4

- 1 Cream the butter and sugar
- 2 Beat in the egg and vanilla essence.
- 3 Stir in the flour and Celebrations.
- 4 Roll into walnut-sized balls, flatten and place on greased baking trays.
- 5 Bake in oven for about 10-15 minutes.
- 6 Leave to cool on a cooling rack.



You can decorate yours by drizzling some SPO melted chocolate on top!



Sun Bear Shortbread

Sun bears get their name from the **crescent shape** on their chest. Each bear has their own *unique mark*.



Ingredients

- 200g **SPO** biscuits
- 100g melted butter

For the topping:

- 397g can of ready made caramel
- 150g **SPO** chocolate
- Handful of cashew nuts

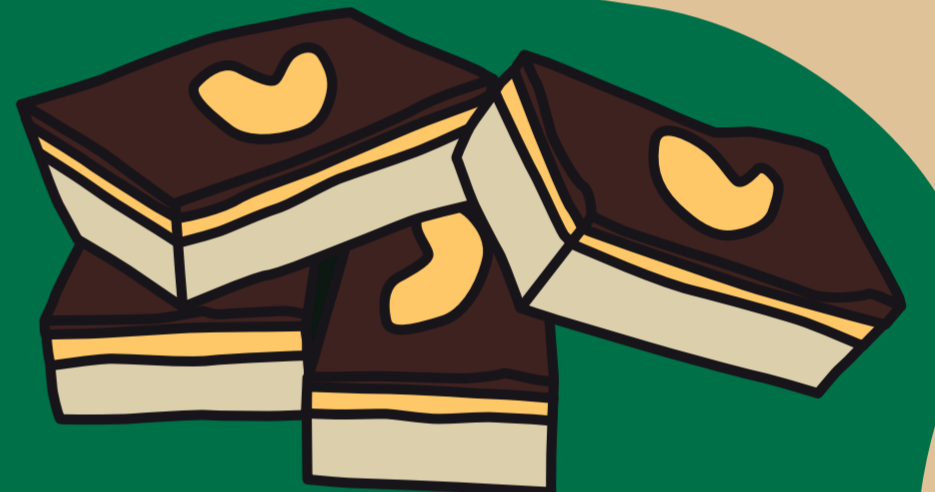
→ We like to use **SPO** chocolate Hobnobs for an *extra crunch!*



Method

For the base:

- 1 Line a 30x20cm tin with greaseproof paper.
- 2 Put the biscuits in a sealable bag and crush with a rolling pin.
- 3 Melt the butter in a bowl, then add and stir in the crushed biscuits.
- 4 Tip the biscuit mix into the tin and flatten. Leave to set in the fridge for an hour.



For the topping:

- 1 Pour caramel over the shortbread base and leave to set in the fridge for an hour.
- 2 Melt the chocolate over a pan of water on a low heat and pour over the set caramel.
- 3 Use a blunt knife to mark out the individual squares in the top of the chocolate.
- 4 Place a cashew nut in the middle of each square to make the sun bear crescent shape.
- 5 Leave to set in the fridge then cut into squares.



THANKS

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