

Celebrating Bats!



A Cookbook of Goodies & Treats
Made with Bat-Dependent Ingredients



Futto's Cafe

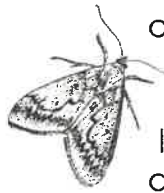
BATWEEK

A Foodie's Best Friend!

Take a peek inside your kitchen pantry and what do you see? Maybe a delicious mango, strawberry, or even a chocolate bar? Look a little farther and you might find something more exotic like papaya, agave syrup, avocados, or even tequila. Did you realize that these, and many other foods we enjoy, are made possible by bats?



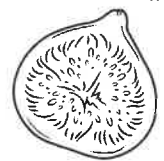
Believe it or not, many of the foods found on grocery store shelves and in your kitchen cupboard rely on bats. Bats help us obtain healthy foods. They do this in three very specific ways.



Food Protection: Bats are essential - they provide billions of dollars of protection to crops around the world every year. They do this by eating tons of insects (some like corn borer moths are serious agricultural pests, while others spread disease to humans or livestock). Bats help farmers provide healthy foods like almonds, apples, berries, carrots, citrus fruits, corn, dates, and most importantly – chocolate and beer!



Pollination: From deserts to rainforests, nectar-feeding bats throughout the world are critical pollinators. Drawn to pale, night-blooming flowers, pollinating bats bury their furry faces in flowers to lap up the tasty nectar. When they pull their faces out, they are covered with pollen that they carry to the next flower they visit. Through this process, known as pollination, plants are able to produce full-bodied fruit and viable seeds. Over 500 plant species rely, at least partially, on bats to pollinate their flowers, including some plants of great economic and ecological value such as wild bananas, avocados, coconut palm trees, vanilla, papaya and agave (from which we get tequila!).



Seed Dispersal: In the tropics, fruit-eating bats spread seeds for important trees such as fig, mango, banana, and allspice. Bats munch on juicy chunks of these fruits. Sometimes they spit out the seeds, and sometimes they swallow them. At that point, they make their way out through natural means and are dropped in other areas. Bats disperse seeds that are critical to restoring rainforests and may be responsible for 95% of the first new growth in these recovering forests. They have even been called the “farmers of the tropics.”

Between their role as predators of night insects, pollinators of night-blooming flowers, and spreading seeds across damaged landscapes, bats truly are heroes of the night skies. They are a farmer's, and a foodie's, best friend!

Bats ...

By eating pesty insects, pollinating plants and dispersing seeds, bats are responsible for some of our favorite foods! This table shows some of the foods we depend on bats for. This cookbook features recipes using these ingredients – each bat-dependent ingredient is **highlighted**. Can you create new batty recipes and share them on our Facebook page?

























 Bats Protect		 Bats Pollinate	 Bats Spread Seeds
 beets	 citrus	 agave	 figs
 coffee	 rice	 wild bananas	 mango
 tomatoes	 pecans	 avocados	 almonds
 peppers	 cotton	 coconuts	 cashews
 corn	 strawberries	 papayas	
 cacao	 walnuts		

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All bat characters were created by Kim O'Keefe, a talented illustrator with the The Save Lucy Campaign. The Tequila Bats appear courtesy of The Save Lucy Campaign, www.saveLucytheBat.org



**Some of our delicious recipes were inspired by Bat World Sanctuary*

Batty Drinks!

Fruit Bat Loves Smoothie – 1 Serving

- 🌀 ½ cup **papaya** pieces
- 🌀 ½ cup **mango** pieces
- 🌀 ½ frozen **banana**
- 🌀 ¼ cup of **blueberries** or **blackberries**, frozen
- 🌀 ½ cup Greek yogurt
- 🌀 ½ cup soy or **almond** milk
- 🌀 1 Tbsp carob powder
- 🌀 Juice of one large **orange**
- 🌀 Juice of ½ **lime**



Directions

1. Allow all frozen fruits to thaw slightly.
2. Place all the ingredients in a blender and blend until smooth.
3. Pour into glass and serve.



Batty Hot Chocolate

- 🌀 3 Tbsp instant hot **chocolate** mix
- 🌀 1 Tbsp **chocolate** syrup
- 🌀 ¾ cup boiling water
- 🌀 ¼ cup milk
- 🌀 ½ tsp ground cinnamon
- 🌀 1 pinch **chili** powder
- 🌀 Mini-marshmallows (*optional*)

Directions

1. Bring water to boil in a saucepan.
2. Mix the chocolate mix, chocolate syrup, cinnamon, and chili powder into the hot water.
3. Pour in the milk and stir.
4. Pour the hot chocolate into a bat mug and top with marshmallow (*if desired*).



Bug Juice

- ⊗ 2 (3 ounce) packages of **lime** flavored gelatin mix
- ⊗ 1 quart of hot water
- ⊗ 46 ounces of **pineapple**
- ⊗ 24 ounces of frozen **orange** juice concentrate (*thawed*)
- ⊗ 2 cups of white **sugar**
- ⊗ 2 cups of cold water
- ⊗ 2 liters of **ginger** ale
- ⊗ **Lime** Sherbet (*optional*)



Directions

1. Pour one quart of water into a large saucepan and heat.
2. Dissolve the lime gelatin in the hot water.
3. Allow gelatin to cool.
4. Once cooled, pour the gelatin into a large punch bowl.
5. Stir in the pineapple juice, orange juice, sugar, and 4.5 cups of water.
6. Pour the ginger ale right before serving.
7. Optional – add dollops of lime sherbet to make a frothy drink!



Batty Appetizers!

Bat Trail Mix

- ⊗ 1 ½ cup of mixed raw nuts (e.g. **almonds**, **cashews**, **walnuts**, **pistachios**, **peanuts**, etc.)
- ⊗ 1 cup raw seeds (**sunflower seeds**, **pumpkin seeds**, etc.)
- ⊗ 1 cup unsweetened dried fruit (**cherries**, **banana chips**, **cranberries**, etc.)
- ⊗ ½ cup of yummy **chocolate** (*chips, M&Ms, etc.*)
- ⊗ ¼ tsp sea salt
- ⊗ ½ cup cinnamon or pinch of nutmeg (*optional*)



Directions

1. Combine all ingredients in a large bowl and mix well.
2. Serve immediately or store in a plastic sealing bag or mason jar
(will keep for 2-3 weeks)

Creamy Avocado Dip

- 🌀 2 ripe **avocados** – peeled, pitted, and sliced
- 🌀 ½ cup low-fat sour cream or Greek yogurt
- 🌀 ½ cup of fresh cilantro leaves
- 🌀 1 Tbsp of **lime** juice
- 🌀 2 cloves garlic, minced
- 🌀 ½ tsp of coarse salt



Directions

1. Add all the ingredients into a food processor. Pulse until smooth, scraping down the sides as necessary.
2. Serve with tortilla chips (**corn** chips are a great choice!).



Artichoke Dip - makes 3 cups

- 🌀 14 ounces of marinated **artichoke** hearts from a can, drained and chopped
- 🌀 1 cup of mayonnaise
- 🌀 ½ cup of sour cream
- 🌀 1 cup grated Parmesan cheese



Directions

1. Preheat oven to 375° F.
2. Combine all ingredients in a medium bowl.
3. Spread the mixture in a small baking dish (9X13 inch works well)
4. Bake dip until heated thoroughly, about 20 minutes (or until the dip turns bubbly and golden brown).
5. Transfer the dip to a small container.
6. Serve warm with sliced baguettes or pita chips.

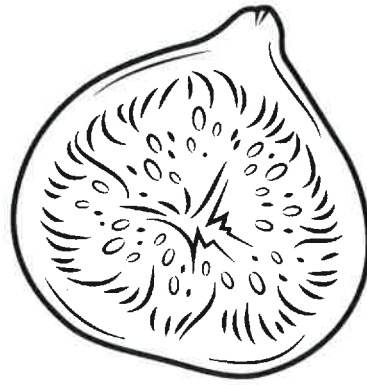


Bat Facts!

Did you know that bats are the only mammal that is capable of true flight?

12 figs

- ⊗ 12 fresh **figs**
- ⊗ 4 ounces of soft goat cheese
- ⊗ 1 tsp extra virgin **olive** oil
- ⊗ Salt and freshly ground black **pepper**
- ⊗ ¼ cup date honey or regular **honey**



Directions

1. Preheat oven to broil.
2. Trim off the stems of the figs and cut an "X" in the top of each fig. Make sure your cut goes about 1/3 of the way through the fig.
3. Place the figs on a greased or parchment-lined sheet tray.
4. Place goat cheese in a plastic bag and massage with warm hands until softened.
5. Cut a tip off one of the bottom corners of the bag and squeeze cheese into each fig. Be sure to divide your 4 ounces of cheese evenly between the 12 figs.
6. Lightly brush each fig with olive oil and sprinkle a little salt as well as a generous amount of freshly cracked black pepper.
7. Broil the figs for about 4 minutes or until the goat cheese starts to get little brown spots.
8. While the figs are in the oven, gently warm your honey in a small saucepan. You want it to be easily pourable, but not too hot.
9. Remove the figs from the oven and place them on a platter.
10. Drizzle the warm honey over the figs and serve.



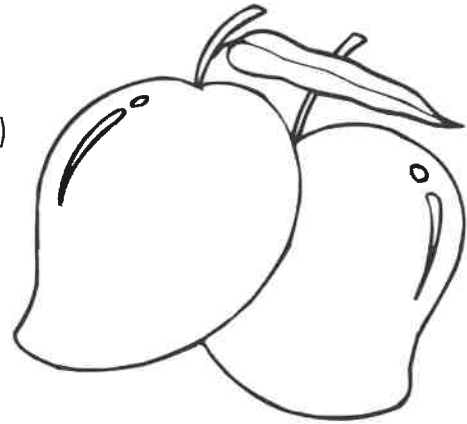
Bat Facts!

Did you know that the millions of Mexican free-tailed from Bracken Cave in Texas, the largest bat colony in the world, eat up to 200 TONS of insects each night? Yum!

Batty Desserts!

Mango Shortbread Bars

- ⊗ 1 ½ cup butter (softened)
- ⊗ ½ cup white **sugar**
- ⊗ 3 cups sifted all-purpose **flour**
- ⊗ 4 cups sliced **mango** (can substitute **strawberries**)
- ⊗ ¼ white **sugar**
- ⊗ ¼ cup all-purpose **flour**
- ⊗ 1 ½ tsp ground cinnamon
- ⊗ 1 pinch ground nutmeg



Directions

1. Preheat oven to 350° F
2. In a large mixing bowl, blend cream, butter, and ½ cup sugar together.
3. Blend in 3 cups of flour.
4. Press ½ of the mixture into the bottom of a small baking dish (9 X13 inch works well).
5. In a medium bowl, stir the mango, ¼ cup sugar, ¼ cup flour, cinnamon, and nutmeg together until well combined.
6. Pour mango mixture over shortbread mixture in the pan.
7. Sprinkle remaining shortbread mixture over mango mixture. Press down lightly.
8. Bake 1 hour until topping is golden brown. Let cool 15 minutes in dish before cutting into bars.

Bat Facts!

Did you know that the more than 1,330 species of bats account for about 20% of all mammals, making bats the second largest group of mammals in the world!



Pumpkin Rolls

Pumpkin Batter

- ☼ 3 eggs
- ☼ 1 cup **sugar**
- ☼ 2/3 cup canned **pumpkin**
- ☼ ¾ self-rising flour, sifted
- ☼ 2 tsp cinnamon
- ☼ 1 tsp nutmeg
- ☼ ½ tsp salt

Icing

- ☼ 1 cup powdered **sugar**, sifted
- ☼ 8 ounces cream cheese, softened
- ☼ ¼ cup margarine or butter, softened
- ☼ 1 tsp vanilla



Directions

1. Preheat oven to 350 F.
2. Beat eggs for 5 minutes until fluffy.
3. Add sifted self-rising flour, sugar, and spices along with pumpkin. Mix together well.
4. Spread mixture into a greased and floured baking pan (10X15 inch or a large cookie sheet)
5. Bake for 15 minutes.
6. Take a medium sized kitchen towel (larger than the pan or cookie sheet), lay it flat and heavily sprinkle with sifted flour.
7. Invert cake onto towel and roll cake and towel together.
8. Cool in fridge.
9. Combine softened cream cheese, margarine, sifted powdered sugar, and vanilla with a mixer.
10. Once the pumpkin cake has cooled, unroll it and spread all cream cheese icing over the cake.
11. Roll the cake, but be sure that you do not put too much pressure on the cake (you don't want that delicious icing to ooze out the sides).
12. Place the cake on a large plate with the seam side down and refrigerate. When ready to serve, sprinkle the top with extra, sifted powdered sugar for decoration.

Date Squares – 12 servings

- ⊗ 1 ½ cups rolled **oats**
- ⊗ 1 ½ sifted pastry **flour**
- ⊗ ¼ tsp salt
- ⊗ ¾ tsp baking soda
- ⊗ 1 1/3 cup packed brown **sugar**
- ⊗ ¾ cup butter, softened
- ⊗ ¾ pound pitted **dates**, diced
- ⊗ 1 cup water
- ⊗ 1 tsp **lemon** juice



Directions

1. Preheat oven to 350 F
2. In a large bowl, combine oats, flour, salt, brown sugar, and baking soda.
3. Mix in the butter until crumbly.
4. Press half of the mixture into the bottom of a 9 inch square baking pan.
5. In a small saucepan, combine the dates, water, and 1/3 cup of brown sugar over medium heat.
6. Bring to a boil and cook until thickened.
7. Stir in lemon juice and remove from heat.
8. Spread this mixture into the baking pan.
9. Pat the remaining crumb mixture on top.
10. Bake for 20 to 25 minutes in oven (until the top is lightly toasted).
11. Cool before cutting into squares.

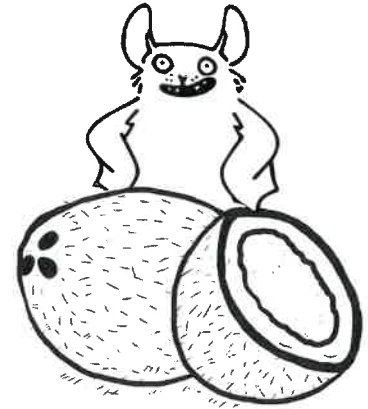


Bat Facts!

Did you know that the world's smallest mammal is the bumblebee bat of Thailand, weighing about 1 penny? The golden-crowned flying fox is one of the largest bats in the world, with a wing-span of up to 5'6" and weighing up to 2.6 pounds.

Chocolate-Dipped Coconut Macaroons

- ☼ 1 14-ounce package sweetened shredded **coconut** (about 5 cups)
- ☼ 4 large egg whites
- ☼ 2/3 cups **sugar**
- ☼ 1/3 cup all-purpose **flour**, spooned and leveled
- ☼ 1/4 teaspoon kosher salt
- ☼ 1/2 teaspoon pure **vanilla** extract
- ☼ 6 ounces bittersweet or semisweet **chocolate**, melted and cooled to room temperature



Directions

1. Heat oven to 325° F.
2. In a medium bowl, combine the coconut, egg whites, sugar, flour, salt, and vanilla.
3. Drop packed tablespoonfuls of the mixture onto parchment-lined baking sheets, spacing them 1 inch apart
4. Bake, rotating the baking sheets halfway through, until lightly golden, 25 to 30 minutes. Cool slightly on the baking sheets, then transfer to wire racks to cool completely.
5. When cool, dip the bottom of each macaroon in the chocolate and place on a parchment-lined baking sheet.
6. Refrigerate until firm, 20 to 30 minutes. Store the macaroons in an airtight container at room temperature for up to 7 days.



Quick Chocolate Banana Pie

- ☼ 1 frozen pie shell, pierced several times with the tines of a fork
- ☼ 1 package instant **chocolate** pudding (prepare based on package directions)
- ☼ 2 ripe **bananas**, sliced
- ☼ 1 can spray whipping cream
- ☼ 1 dark **chocolate** candy bar
- ☼ 1/2 cup chopped **pecans** (optional)

Continued on next page

Quick Chocolate Banana Pie (continued)

Directions

1. Preheat oven to 425 F.
2. Bake pie shell for 10 to 12 minutes until golden.
3. Remove from oven and let cool.
4. Line the baked and cooled pie shell with a layer of chocolate pudding (*use ½ the prepared amount*).
5. Add a layer of sliced bananas.
6. Top with the remaining chocolate pudding and bananas.
7. Cover the top with a giant dollop of whip cream.
8. Shave a chocolate bar using a vegetable peeler (*decorate the top of the pie*) and sprinkle with chopped pecans.
9. Serve immediately.



Pumpkin Chocolate Fudge (no-bake)

- 🌀 1/2 cup **pumpkin** puree
- 🌀 1/2 cup melted **coconut** butter
- 🌀 1/4 cup pure maple syrup, **agave**, or honey
- 🌀 1/4 cup **cocoa** powder
- 🌀 1/2 tsp pure vanilla extract
- 🌀 1/16 tsp salt



Directions

1. Either line an 8×5 loaf pan or any small pan with parchment or wax paper OR have candy molds ready. Set aside.
2. Combine all ingredients until smooth—it's smoother if you use a hand blender, but it can also be done by hand, just make sure the coconut butter is melted before beginning.
3. Smooth the batter into either the prepared pan or candy molds, and freeze until firm.
4. Fudge can be stored in the fridge, or you can keep it frozen and thaw before eating.

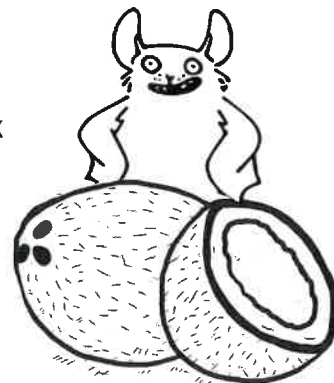
Coconut Cupcakes

Cupcakes

- ⊗ 2 cups flaked **coconut**
- ⊗ 1/2 cup sweetened condensed milk (from 14-oz can)
- ⊗ 1 box yellow cake mix
- ⊗ Water, vegetable oil and eggs called for on cake mix box

Icing

- ⊗ 3 cups powdered sugar
- ⊗ 1/3 cup butter or margarine, softened
- ⊗ 1/4 teaspoon salt
- ⊗ 1 teaspoon **coconut** extract
- ⊗ 1 to 3 tablespoons milk



Directions

1. Heat oven to 350°F (325°F for dark or nonstick pans). Place paper baking cup in each of 24 regular-size muffin cups.
2. In medium bowl, stir 2 cups coconut and the condensed milk; set aside.
3. Make cake batter as directed on box. Divide batter evenly among muffin cups (two-thirds full). Top each with about 1 heaping teaspoonful coconut mixture.
4. Bake as directed on box for 24 cupcakes. Cool in pans 5 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes.
5. In medium bowl, beat powdered sugar, butter and salt with spoon or with electric mixer on low speed until well blended. Beat in coconut extract and 1 tablespoon of the milk. Gradually beat in just enough remaining milk to make frosting smooth and spreadable. Immediately frost cupcakes. Dip tops of cupcakes into toasted coconut. Store loosely covered.



Just for Adults!!



Bat-Inspired Treats Using Spirits and Liquors



Bat Facts!

Did you know that tequila is made from agave plants, that in the wild rely on bats as their only pollinator?

Adult Snacks & Appetizers

Tequila Salsa - makes 3 cups

- ⊗ 1/4 cup olive oil
- ⊗ 1 medium white onion, chopped
- ⊗ 2 cloves peeled garlic, chopped
- ⊗ 6 plum **tomatoes**, roughly chopped
- ⊗ 1 green **chili**, finely chopped
- ⊗ 1 ancho **chili**, broken up
- ⊗ 2 cups water
- ⊗ 1 slice white bread, dried and crumbled
- ⊗ 1/4 cup **tequila**
- ⊗ Salt and freshly ground black pepper



Directions

1. Heat oil in a saucepan.
2. Sauté onion and garlic for 2 minutes
3. Add tomatoes and chilies. Continue to sauté for 2 minutes.
4. Add bread and water, stir in well.
5. Cook the mixture for 12 to 15 minutes until the chilies are soft and cooked.
6. Pour the cooked mixture into a blender and blend until smooth.
7. Pour through a strainer to catch any large pieces or seeds.
8. Return the strained salsa to the saucepot and add the tequila.
9. Bring the sauce to a simmer for 2 minutes on a low-medium heat.
10. Season with salt and pepper and serve warm.
11. Serve with tortilla chips (**corn** chips are a great choice).



Bat Facts!

Did you know that scientists have concluded that insect-eating bats save U.S. farmers a minimum of 3.7 BILLION dollars each year by reducing crop damage and limiting the need for pesticides?

Mango-Chili Wings

- ⊗ 3 large **mangoes**, peeled, pitted and coarsely chopped
- ⊗ 1/3 cup **coconut sugar**
- ⊗ 1/2 cup **coconut aminos**
- ⊗ 1/2 teaspoon organic **molasses**
- ⊗ 1/4 teaspoon fish sauce
- ⊗ 1/2 teaspoon **apple** cider vinegar
- ⊗ 1/2 teaspoon garlic powder
- ⊗ 1/2 teaspoon onion powder
- ⊗ 1/4 teaspoon ginger powder
- ⊗ 1 tablespoon **avocado** oil
- ⊗ 1/2 teaspoon **red pepper** flakes
- ⊗ 1 tablespoon **chili** paste

Directions

1. Place all of the mango-chili sauce ingredients, except for the chili paste, into a high-speed blender. Puree until smooth. Stir in the chili paste and taste. Adjust seasoning as desired.
2. Place chicken wings in a large bowl and season with salt and pepper. Coat with 1/2 cup of mango-chili sauce, set the rest of the sauce aside for later. Sprinkle wings with sesame seeds and cover with plastic wrap. Refrigerate for 30 minutes to 1 hour.
3. Grease a grill or grill pan. Grill the wings for about 5 minutes on each side, or until opaque and fully cooked through.
4. While wings cook, place reserved sauce in a small saucepan and bring to a boil. Reduce heat to medium-low and simmer for about 5 minutes. If the sauce is too thick, add a few teaspoons of water until the desired consistency is reached. If the sauce is too thin, continue to cook until thick.
5. Toss chicken wings in 1/4 cup of sauce (*or brush sauce on them*) and place on a serving platter.
6. Garnish with chopped scallions and diced mangoes, and serve with remaining mango-chili sauce on the side for dipping!

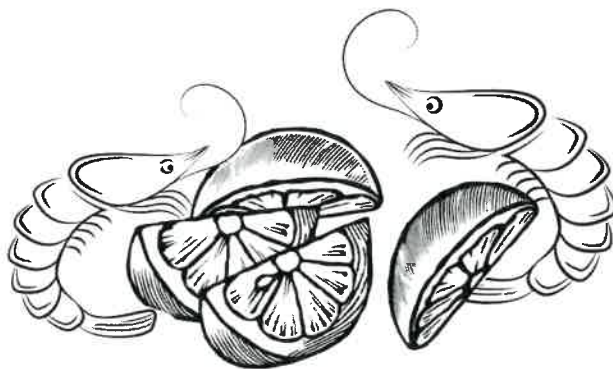
Other Ingredients

- ⊗ 2 pounds chicken wings (about 24), wingtips removed, or drumettes rinsed and patted dry
- ⊗ Kosher salt and freshly ground black pepper
- ⊗ Chopped scallions, for garnish



Tequila-Spiked Shrimp & Avocados

- ⊗ 1 lb. large shrimp, peeled & deveined
- ⊗ ¼ cup fresh **lime** juice
- ⊗ 2 tbsp **tequila**
- ⊗ 2 Roma **tomatoes**, seeded & diced
- ⊗ 1 California **avocado**, diced
- ⊗ 1 **jalapeno**, seeded & diced
- ⊗ 2 tbsp minced **cilantro**
- ⊗ ¼ tsp salt



Directions

1. Fill a large bowl with ice water.
2. Bring a large pot of water to a boil and add the shrimp. Cook for 1 minute, drain, then immediately plunge the shrimp into the ice water to stop them from cooking further.
3. Cut the shrimp into ½-inch pieces and transfer to a medium bowl.
4. Stir in the lime juice and tequila. Cover and refrigerate for 30 minutes.
5. To the shrimp mixture, add the tomato, avocado, jalapeno, cilantro and salt. Stir gently to combine.
6. Serve with **corn** tortilla chips or crackers.



Brown Bat Cheesy Beer Dip

- ⊗ 2 packages (8 ounces each) cream cheese, softened
- ⊗ 1 envelope of ranch salad dressing mix
- ⊗ 2 cups shredded cheddar cheese
- ⊗ 1/3 cup of **beer** (any type of beer, including alcohol-free)
- ⊗ Green onion, chopped, if desired



Directions

1. In a large bowl, beat the cream cheese, beer, and dressing mix until smooth.
2. Stir in cheddar cheese.
3. You can serve immediately or for the best results, refrigerate for at least 3 hours.
4. Serve with pretzels, cubes of bread, or even apple wedges.

Adult Batty Desserts

Sweet Tequila Cream and Berries - 8 servings

- ⊗ 2 cups heavy cream
- ⊗ 1 cup **sugar**
- ⊗ 10 large egg yolks
- ⊗ 2 tablespoons **tequila**
- ⊗ Zest of 1 **lime**
- ⊗ 4 cups of delicious, mixed fresh berries such as **blueberries**, **blackberries**, **raspberries**, and **strawberries**



Directions

1. Combine cream with ½ cup sugar in a saucepan over medium heat.
2. Bring mixture to a strong simmer. Look for tiny bubbles starting to appear around the edges – don't let it boil.
3. Whisk together the egg yolks and remaining ½ sugar using a standard mixer for about 1 minute.
4. Whisk in the tequila.
5. With the mixer on medium low, slowly drizzle in the warm cream. Drizzle it so that the cream runs down the side of the bowl. Continue whisking.
6. Once all of the cream is added, turn off the mixer.
7. Pour the mixture into the top of a double boiler (or a glass bowl fitted over a saucepan of simmering water).
8. Cook in the double boiler over medium heat, stirring gently as the egg/cream mixture slowly thickens (about 10-15 minutes).
9. Be careful! If the mixture starts to thicken, remove it immediately from the heat. You want a thick, yet pourable cream!
10. Prepare a large bowl with ice.
11. As soon as you remove the double boiler or glass bowl from the heat, set the bottom in the bowl of ice (this will stop the cooking process). Do not let the ice or water drip into the cream mixture.
12. Stir in the lime zest as the mixture cools.
13. Use the cream immediately or store it in a container and refrigerate for several hours.
14. To serve, fill bowls with berries and spoon on a generous helping of the cream.

Tequila Sunrise Cupcakes

Cupcakes

- ⊗ 6 tablespoons unsalted butter, room temperature
- ⊗ 3/4 cups **sugar**
- ⊗ 6 tablespoons sour cream
- ⊗ 1/4 teaspoon **vanilla** extract
- ⊗ 1/2 tablespoon finely-grated **orange** zest
- ⊗ 3 egg whites
- ⊗ 1 1/4 cups all-purpose **flour**
- ⊗ 2 teaspoons baking powder
- ⊗ 1/2 teaspoon salt
- ⊗ 1/4 cup fresh squeezed **orange** juice
- ⊗ 2 tablespoons **tequila**
- ⊗ 2 tablespoons milk

Icing

- ⊗ 3/4 cup salted butter
- ⊗ 1/2 cup shortening
- ⊗ 5 cups confectioners' **sugar**
- ⊗ 1 tablespoon **tequila**
- ⊗ 1 teaspoon finely grated **orange** zest
- ⊗ 2 teaspoons fresh squeezed **orange** juice
- ⊗ 5 teaspoons grenadine
- ⊗ orange icing color, optional
- ⊗ 12-14 **cherries**, optional
- ⊗ 12-14 quarter slices of **orange**, optional

Directions

1. Preheat oven to 350°F (176°C) and prepare a cupcake pan with cupcake liners.
2. In a large mixing bowl, cream butter and sugar together until light in color and fluffy, about 3-4 minutes.
3. Add sour cream, vanilla extract and orange zest, and mix until well combined.
4. Add egg whites in two batches, mixing until well combined after each. Scrape down the sides of the bowl as needed to be sure all ingredients are mixed.
5. Combine dry ingredients in a separate bowl, then combine the orange juice, tequila and milk in a small measuring cup.
6. Add half of the dry ingredients to the batter and mix until well combined. Add the orange juice mixture and mix until well combined. Add remaining dry ingredients and mix until well combined.
7. Fill the cupcake liners about halfway. Bake for 15-17 minutes.

For the Frosting:

1. Beat the butter and shortening together until combined and smooth.
2. Add about half of the powdered sugar and mix until smooth.
3. Add the tequila and mix until smooth.
4. Add the remaining powdered sugar and mix until smooth.
5. Divide the frosting in half. Add the orange zest and juice to one half and the grenadine to the other. Put each of the two frostings into two piping bags, then place both piping bags into one pastry bag and pipe frosting on cupcakes. Garnish with oranges and cherries.

Adult Batty Drinks

Mango Margaritas – 8 servings

- ⊗ 2 **limes**
- ⊗ 2 tablespoons coarse **sugar**
- ⊗ Two 20-ounce jars **mango** chunks, drained
- ⊗ Ice, for blending
- ⊗ 1 1/2 cups **tequila**
- ⊗ 1 1/2 cups triple sec
- ⊗ 1/2 cup granulated **sugar**

Directions

1. Zest the limes.
2. Pour the coarse sugar over the lime zest using your fingers to combine.
3. In a blender, add the mango chunks, ice, tequila, and triple sec.
4. Add the granulated sugar and squeeze in the juice of the limes.
5. Blend until completely smooth (add more ice if needed to get the perfect consistency).
6. Use a piece of one of the limes to moisten the rims of the glasses.
7. Dip the rims in the lime sugar.
8. Pour the drinks and serve immediately.



Blueberry Daiquiri

- ⊗ 2 cups frozen **blueberries**
- ⊗ 1 Tbsp **agave** nectar
- ⊗ 2 cup ice
- ⊗ 8 - 16 ounces of **rum**
- ⊗ 1 squeeze of **lemon**

Directions

1. In a blender, combine all the ingredients and blend until smooth.
2. Serve immediately.

Watermelon Tequila Shots - 30 to 50 servings (shots)

- ⊗ 1 large seedless **watermelon**
- ⊗ One 750-milliliter bottle **tequila**
- ⊗ 6 to 7 **limes**, cut into wedges
- ⊗ Kosher salt

Directions

1. Cut a hole in the watermelon that is large enough for the tequila bottle's neck.
2. Insert the tequila bottle upside down.
3. Refrigerate overnight (*the flesh of the watermelon will absorb the liquor*).
4. Cut the watermelon into chunks and skewer each chunk with a wedge of lime.
5. Sprinkle each skewer with salt.



Batty Temptation

- ⊗ Splash of **lemon** juice
- ⊗ ½ shot grenadine syrup
- ⊗ Club soda
- ⊗ **Pineapple** wedge, for garnish
- ⊗ 3 ounces of **pineapple tequila**
- ⊗ 1.5 ounces of **pineapple** juice

Directions

1. Pour the tequila, lemon juice, and grenadine into a glass filled with ice.
2. Top the glass off with club soda.
3. Garnish the glass with a pineapple wedge.
4. Enjoy!



Bat Facts!

Did you know that several species of bats in Africa, North America and New Zealand, sing to attract mates?

Sample Party Menus

Plan a terrific, batty party with the yummy recipes in this cookbook. Below are two sample menus—one for children, and one for adults—that are quick & easy, tasty – and bat-inspired! Ideas for party activities are on the Bat Week website at www.batweek.org.



Kids Menu

- ⊗ Creamy Avocado Dip (page 7)
- ⊗ Fruit Bat Loves Smoothies (page 5)
- ⊗ Coconut Cupcakes (page 14)

Party Ideas!

- ⊗ Bat Costume Contest
- ⊗ Pin the Tail on the Bat
- ⊗ Build a Bat House
- ⊗ Make a Bat Origami



Adult Menu

- ⊗ Cashews
- ⊗ Mango-Chili Chicken Wings (page 17)
- ⊗ Tequila Sunrise Cupcakes (page 14)
- ⊗ Mango-Pineapple-Banana Fruit Skewers
- ⊗ Mango Margaritas (page 21)

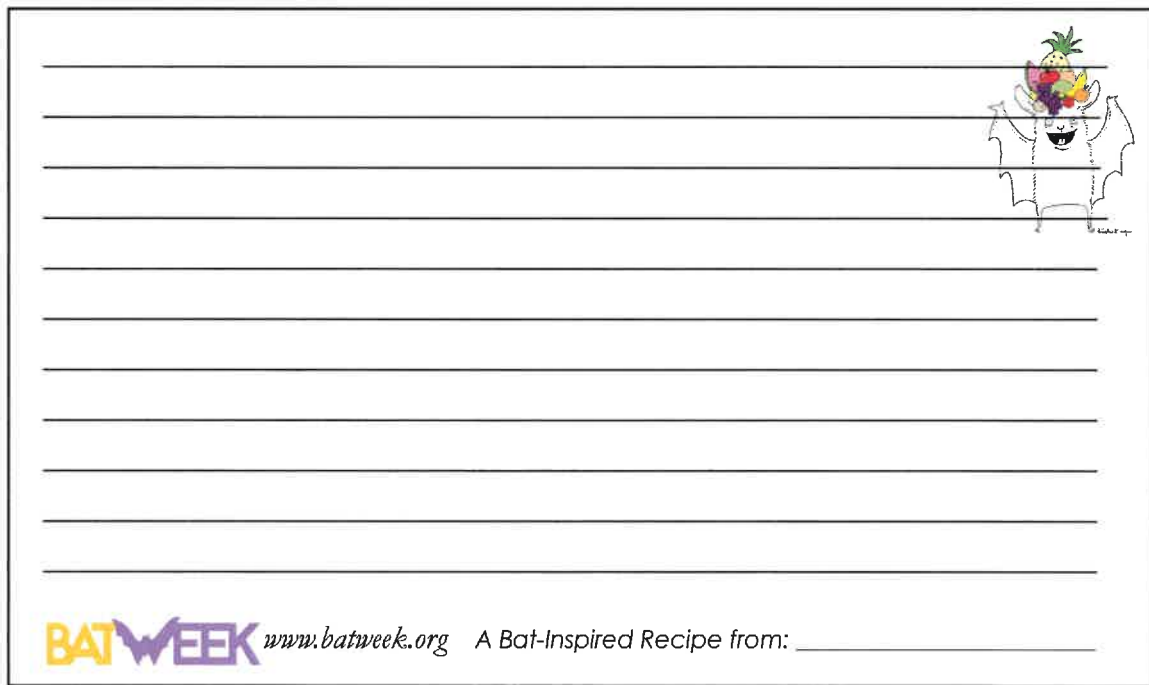
Party Ideas!

- ⊗ Potluck with Bat-Inspired Dishes
- ⊗ Bat Costume Contest
- ⊗ Build a Bat House
- ⊗ Bat Trivia



Batty Recipe Cards!

Use these fun, 4X6" recipe cards to share your best creations, and ask your friends to share theirs! Just print them out, and fill them in. For an extra-special treat, print this page and the next, double-sided, to have recipes AND a bat conservation message.



BATWEEK www.batweek.org A Bat-Inspired Recipe from: _____



BATWEEK www.batweek.org A Bat-Inspired Recipe from: _____

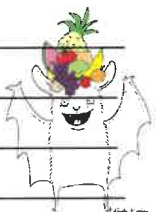
Batty Recipe Cards! - Flip Side

Go to Bats for Bats!! Be sure to "like" the Bat Week Facebook page at www.facebook.com/BatWeek/ and follow us on twitter at https://twitter.com/bat_week. Please post and share your bat-pride, and bat-creations - and inspire others to become bat champions!



By eating pesty insects, pollinating plants and dispersing seeds, bats are responsible for some of our favorite foods! Visit www.batweek.org to discover how to become a bat champion!

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