

Emperor's Eggs



Emperor penguins have a very special way of keeping their eggs warm during the frigid Antarctic days and nights. After a female penguin lays an egg, the male penguin balances the egg on his feet and keeps it warm for 64 days.

In honor of the tenacious Emperor penguin, here's a fun recipe for you! The recipe combines the goodness of eggs with the cuteness of penguins to create the *perfect* breakfast or lunch.

Here's what you'll need to make two Emperor's eggs:

- 2 peeled hardboiled eggs
- 4 ¼-inch carrot slices
- 3 large black olives
- Ranch dressing
- Toothpicks

Step-by-step instructions:

1. Slice one end off each peeled egg so it can stand upright on a plate.
2. Cut out a small triangle from one side of each carrot slice to form "toes."
3. Cut a curve off the back of each carrot slice so they can be positioned against the eggs to form the penguins' feet.
4. Cut one olive lengthwise into quarters.
5. Form the penguins' wings by attaching two olive quarters to each egg with toothpicks. Break toothpicks if necessary.
6. Form the penguins' heads by placing a toothpick into the top of the egg and placing an olive on the toothpick.
7. Poke a small sliver of carrot into the front of the olive to form the penguins' noses.
8. Create eyes on the penguins with two dots of ranch dressing.

Portly Penguin Lunch



Penguins come in all shapes and sizes. The largest species is the Emperor, which stands about four feet tall. The Emperor can weigh up to 100 pounds. The smallest species of penguin is the Little penguin, which is just twelve inches tall. But whatever their size, most penguins eat the same thing when they get hungry—fish!

Your little ones will have fun creating and eating this lunch. But watch out—those penguins might try to steal some of your fish!

Here's what you'll need to make one portly penguin lunch:

- 2 slices of bread
- 1 slice yellow cheese
- 1 slice white cheese
- 3 large black olives
- Penguin food! (fish-shaped snack crackers)
- 1 small carrot

Step-by-step instructions:

1. Cut two slices of bread into pear shapes to form the base for your penguins.
2. Cut into each side of the bread penguins to form wings.
3. Cut six small circles from a slice of yellow cheese.
4. Position two cheese circles on each penguin to form eyes.
5. Cut two remaining cheese circles in half and position halves to form the penguins' feet.
6. Cut two pear shapes out of white cheese and position to form the penguins' bodies.
7. Cut the tops and bottoms off two large olives and position pieces on the penguins' eyes.
8. Cut remaining olive into quarters and position to form wings.
9. Cut two slivers of carrot and position to form the penguins' beaks.

Serve with a small pile of fish-shaped crackers (penguin food!) and carrot slices.

Olive Penguin Poppers



Penguins can be found all over the world. There are large colonies of penguins in Africa, New Zealand, South America, Antarctica, and the Galápagos Islands. But no matter where they live, all penguins have some things in common. All penguins are birds, but they can't fly. Instead penguins get around by waddling, leaping, and swimming. And though there are some differences in their appearance, most penguins are dressed in a distinctive black and white "tuxedo."

This fun penguin recipe is a great idea for a quick "pop-'em-in-your-mouth" treat. Easy to make and easier to eat, this penguin snack is sure to please!

Here's what you'll need to make two olive penguin poppers:

- 4-6 tbsp. cream cheese
- 2 ¼-inch carrot slices
- 4 large black olives
- Toothpicks

Step-by-step instructions:

1. Use a melon baller to form two balls of cream cheese.
2. Cut a triangle out of the carrot slices to form the penguins' feet.
3. Position cream cheese ball on penguin feet.
4. Push a toothpick through the cream cheese and into the carrot slice.
5. Slice two of the olives in half and press the halves into the sides of each penguin to form wings.
6. Press a whole olive onto the top of the toothpick with the hole facing forward. Leave a bit of toothpick showing at the top to make it easier to pick up the penguins.
7. Position a sliver of carrot in the olive hole to form a beak.

Your penguin poppers are ready to enjoy!

Kingly Penguin Pops



The King penguin is the second largest penguin species. It stands three feet tall and can weigh as much as 35 pounds. King penguins are black and white like most penguins, but they also have orange spots near their ears and necks.

This sweet penguin snack is a King penguin look-alike. Just follow the recipe to create two tall penguins dressed in black and white with a splash of orange—just like the King!

Here's what you'll need to make two kingly penguin pops:

- 1 banana
- 1 cup chocolate chips or other melting chocolate
- 4 yellow candy-coated chocolate candy pieces
- 6 orange candy-coated chocolate candy pieces
- Skewers (optional)
- Toothpick

Step-by-step instructions:

1. Cut the banana in half.
2. Melt chocolate chips in a double boiler.
3. Dip the ends and sides of the banana halves in melted chocolate.
4. Press yellow candies into chocolate to form eyes.
5. Press one orange candy into the banana to form a beak.
6. Spread a small amount of chocolate near the cut end of the banana.
7. Press two orange candies into chocolate to form feet.
8. Use a toothpick to place a small dot of chocolate in the middle of each eye.
9. Insert a skewer into the bottom of each banana to make your banana penguins easier to eat.

Playful Penguin Cookies



Penguins love to play! They especially love to toboggan by sliding on their bellies across the ice and snow. They also love to surf through the waves and up onto the land. Colonies of penguins actually line up and take turns diving off cliffs into the water, back and forth again and again. The lines at the best diving spots can get really long!

This sweet penguin snack is a great dessert idea for your fun-loving little ones.

Here's what you'll need to make two playful penguins:

- 2 oval sandwich cookies
- ½ cup chocolate chips
- ¼ cup white chocolate
- 4 yellow candy-coated candies
- 6 orange candy sprinkles

Step-by-step instructions:

1. Melt white chocolate in a double boiler.
2. Spread white chocolate on one side of the sandwich cookies.
3. Melt chocolate chips in a double boiler.
4. Dip top and sides of the cookies in chocolate to form the penguins' crowns and wings.
5. Press yellow candies into soft chocolate to form eyes.
6. Press orange sprinkles into warm chocolate to form beaks and feet.
7. Use a toothpick to place a small dot of chocolate in the middle of each eye.