

SAVE THE RHINO CHOC CHIP COOKIES



INGREDIENTS:

- 115g unsalted butter (or vegan butter)
- 100g soft brown sugar
- 50g granulated sugar
- 1 tsp vanilla extract
- 1 egg (or 1 flax egg: 1 tbsp ground flaxseed + 2.5 tbsp water)
- 175g plain flour (or gluten-free flour)
- ½ tsp baking soda
- ¼ tsp salt
- 150g chocolate chips (use dairy-free dark chocolate chips for vegan option)



INSTRUCTIONS:

- If using a flax egg, mix flaxseed and water; set aside for 5 mins
- Preheat oven to 180°C (160°C fan) and line a baking tray
- Cream butter and sugars until fluffy, then mix in vanilla and egg
- Stir in flour, baking soda, and salt, then fold in chocolate chips
- With cutters: chill dough 30 mins, roll to 1cm thick, and cut shapes
- Without cutters: scoop tablespoons of dough onto tray
- Bake 10–12 mins until golden at the edges and soft in the centre
- Cool 5 mins on tray, then transfer to a wire rack

SAVE THE RHINO MUDDY BROWNIES



INGREDIENTS:

- 150g dark chocolate (use dairy-free chocolate for vegan option)
- 100g unsalted butter (or vegan butter / coconut oil)
- 150g caster sugar
- 2 eggs (or 2 flax eggs: 2 tbsp ground flaxseed + 5 tbsp water)
- 1 tsp vanilla extract
- 100g plain flour (or gluten-free flour blend)
- 2 tbsp cocoa powder
- ½ tsp baking powder
- Pinch of salt



INSTRUCTIONS:

- Make flax eggs if using: mix ground flaxseed with water, let sit 5 mins
- Preheat oven to 180°C (160°C fan) and line a 20x20cm baking tin
- Melt the chocolate and butter together in a heatproof bowl over a pan of simmering water (or microwave in short bursts). Stir until smooth and let cool slightly
- In a mixing bowl, beat sugar and eggs until slightly fluffy
- Stir in vanilla and the melted chocolate mixture
- Sift in flour, cocoa powder, baking powder, and salt. Stir gently until just combined
- Pour into prepared tin and smooth the top
- Bake for 20–25 minutes - the edges should be set and the middle soft but not raw
- Cool completely in the tin before slicing into squares



SAVE THE RHINO HORN CUPCAKES



INGREDIENTS:

For the sponge:

- 125g plain flour (or gluten-free)
- 100g caster sugar
- 1½ tsp baking powder
- ¼ tsp salt
- 60g butter (or vegan alternative)
- 120ml milk (plant-based or dairy)
- 1 tsp vanilla extract
- 1 egg (or flax egg)

For the icing:

- 150g icing sugar
- 75g butter (or vegan)
- 1–2 tbsp milk (plant-based for dairy-free)
- Food colouring (optional)



INSTRUCTIONS:

- Preheat oven to 180°C (160°C fan) and line a 12-hole muffin tray
- Whisk flour, sugar, baking powder, and salt in a bowl
- Add butter and mix to a breadcrumb texture
- Whisk milk, vanilla, and egg (or flax egg) in a jug
- Add wet to dry and mix until just combined
- Fill cases ¾ full and bake for 18–20 mins, until golden and springy
- Cool completely before icing

For the icing:

- Beat icing sugar and butter until smooth
- Add milk gradually to loosen
- Add food colouring if using
- Pipe tall swirls on cooled cupcakes to create rhino horns



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