

# Tacheta's Cake

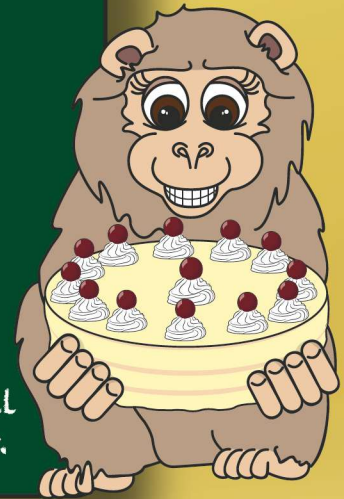
## What you need:

- one pear
- one apple
- small handful of dried fruit (raisins/apricots etc.)
- 1 mug porridge oats
- half mug chopped nuts of your choice  
(or replace with half mug cooked pudding rice if allergic to nuts)

Preheat oven to 180 degrees C.

Chop up the apple and pear and boil this along with the dried fruit in a pan with water, until soft (around 5 minutes). Mix the porridge oats and chopped nuts in a bowl with the boiled fruit.

Press mixture into a pre-greased small cake tin or baking tray. Bake for around 20 minutes or until mixture has started to turn a golden brown colour.



This recipe is actually adapted from what is given to rescued Barbary Macaques at Wild Futures' Monkey Sanctuary ([www.wildfutures.org](http://www.wildfutures.org)).

The photo shows Mario, one of the rescued Barbary macaques at Wild Futures. Both MPC's UK Coordinator and Education Officer used to be Mario's keepers.