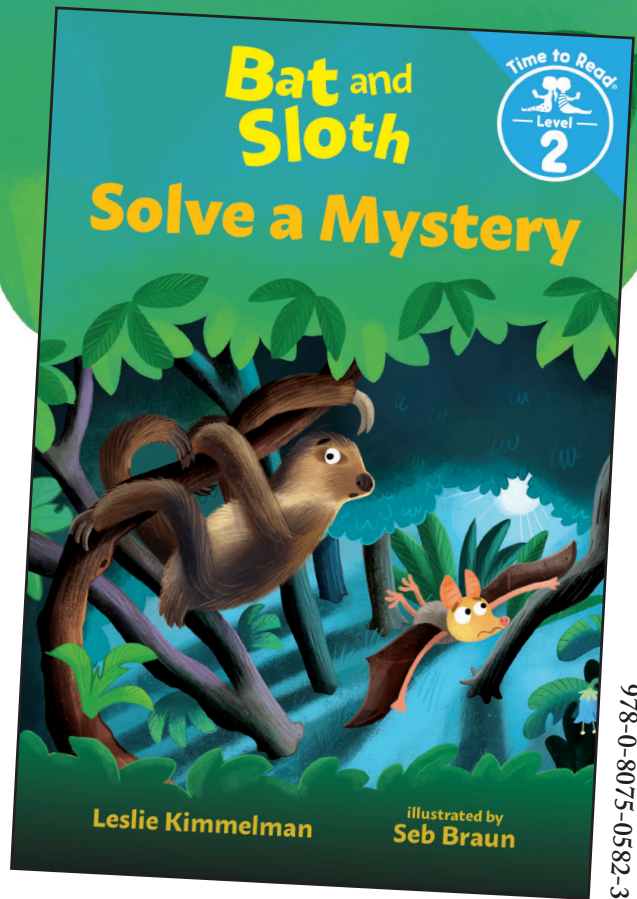


Activities



Meet Bat and Sloth!

THESE TWO FRIENDS live on the same branch of the same tree, deep in the rainforest. They sleep all day, upside down, and they play all night. And even though they are very different, they have lots of fun adventures together—like throwing the best all-day sleepover party, or rescuing a mysterious lost creature.

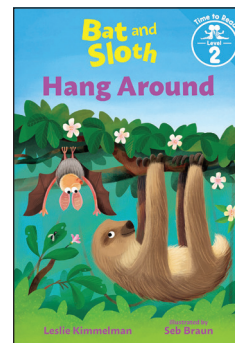
Easy-to-read, action-packed chapters are perfect for kids just beginning to read independently.

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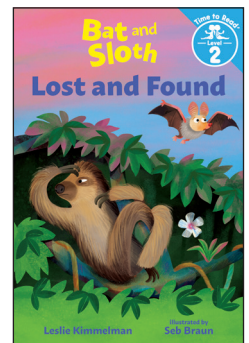
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MORE BAT AND SLOTH!



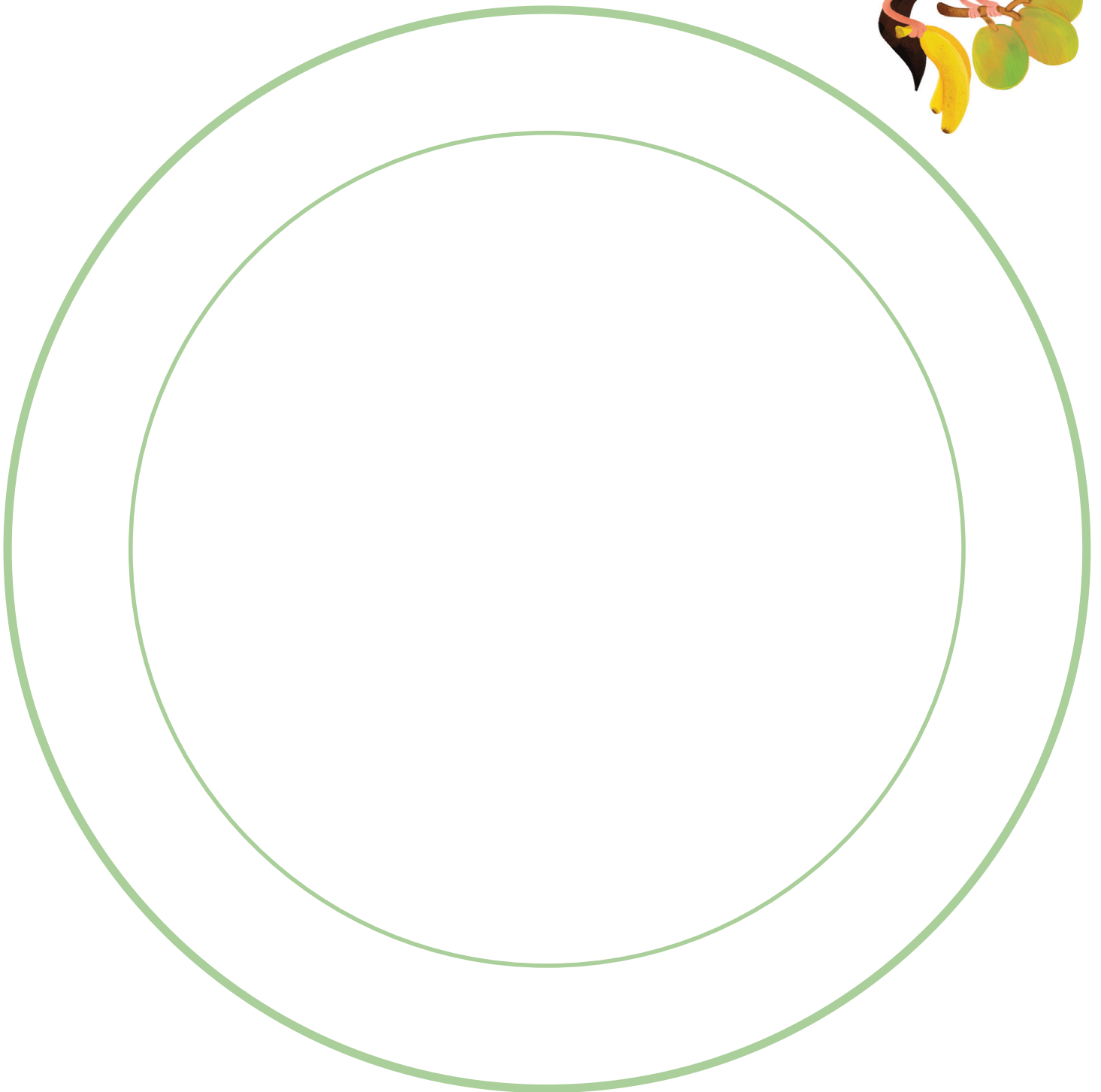
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Fabulous Fruit

Bat and Sloth love fruit! What are *your* favorite fruits to eat? Draw them on the plate. Include at least one kind of fruit that you've never tasted but would like to try. Add it to your family's next shopping list!



Poetry and Puppets

Bat loves to write poems. Can you help him finish these two?



We sleep all day.
and play all night.

Bat is fast.
Sloth is slow.

Cut out the puppets below and attach a craft stick to the back of each one.
Have Bat and Sloth read the poems to each other.
What else would Bat and Sloth like to play?



What Scares You?

Bat is afraid of snakes, even ghost snakes!
What are *you* afraid of?



Make a list here:

1. _____

2. _____

3. _____

Sloth usually can make Bat feel better. When you feel scared, is there someone or something that cheers you up? Draw a picture here:

Party Cake

Bat and Sloth host a fun party! With an adult's help, make this delicious cake for your family and friends.

Bat's Upside-Down Banango Cake



Ingredients

1 ripe mango	1 large egg
1 large banana	1 tsp vanilla
2 Tbsp fresh lemon juice	½ cup milk
⅓ cup dark brown sugar, packed	1¼ cup flour
¼ cup plus 1 Tbsp unsalted butter	2 tsp baking powder
⅔ cup sugar	⅛ tsp salt
¼ cup plain yogurt	

Directions

1. Slice the mango and put the slices into a small bowl. Pour lemon juice over the mango and let stand for 10–15 minutes. Preheat oven to 350°F.
2. Melt 1 Tbsp butter in an 8-inch round cake pan. Lightly sprinkle brown sugar over melted butter. Set aside a few mango slices, then arrange the rest over the brown sugar. Slice half of the banana and arrange banana slices with the mango slices in the pan.
3. In a large bowl, cream the remaining butter with the sugar, yogurt, egg, vanilla, and the remaining half of the banana, mashed.
4. In a small bowl, combine the flour, baking powder, and salt; add to the butter mixture alternately with the milk, and stir until smooth. Pour batter into the pan over the fruit.
5. Bake for 50–60 minutes, until golden brown on top. Let the cake rest for 15 minutes, then run a knife around the sides and turn upside down on a plate to serve.