

Birdseed Cakes

Supplies Needed

- 3 T flour
- 1 envelope of plain gelatin, like Knox brand
- 3 T corn syrup
- 1/2 cup really hot water
- 4 c of birdseed mix
- Several cookie cutters at least 3/4" deep
- Parchment paper
- Non-stick spray
- Wire rack
- Twine or yarn (optional)



Directions

In a large mixing bowl, combine flour, gelatin, corn syrup and water and whisk until it is smooth and the gelatin has all melted.

Add the birdseed and stir with a spatula until it is all thoroughly coated.

Scoop out the birdseed mixture into your non-stick sprayed cookie cutters and press down to make sure it is all compacted together nicely.



If you want to make hanging seed cakes with a hole to thread something through, make the hole now. Use a skewer or straw and make sure the hole goes all the way through. (You can wrap your twine or yarn around the hardened cake if you prefer to hang it that way.)

Let them set for 4-6 hours or overnight to harden. Test one and if it seems too squishy, leave it for another few hours.

Remove the cookie cutters and peel the cakes off the parchment and place them with the sticky side up on wire racks to finish hardening for another 6 to 8 hours.

Now you have fun shaped cakes for all your feathered friends!

If you want to hang them, use twine or yarn, never plastic, and either lace it through the hole you made or wrap it around your seed cake. When all the seed is gone the birds can use the twine in their nest.

