

How To

Bird Seed Cakes



Ingredients

- 1 cup water
- 2 -.25 oz. envelopes Knox unflavored gelatin
- ½ cup light corn syrup
- 1 cup all-purpose flour
- 8-10 cups bird seed*
- Nonstick cooking spray

Preparation

1. **Prepare Gelatin Binder:** In a large pot over medium heat, dissolve packets of plain gelatin mix in water. Add the corn syrup. Once the mix is completely dissolved, turn off the heat and whisk in flour. Your mixture should be smooth and somewhat runny--like Elmer's glue.
2. **Add the Seed:** Add half the bird seed to the gelatin binder mixture. Stir to coat evenly. Add remaining bird seed, one cup at a time. Seed should be thoroughly coated, but not so wet that it is gloppy and hard to work with.
3. **Transfer to molds:** Scoop seed into greased muffin/cupcake/bundt pans and use the back of a metal spoon to really pack it in tightly. You could also use greased metal cookie cutters for fun shapes. You can either poke holes in each feeder with your finger or a wooden dowel before they set up, or use a large drill bit and drill out a hole after they dry for a couple days. I prefer to drill a hole, but have done both successfully.
4. **To Serve:** Once cakes are fully dried, tie a string or ribbon to each bird seed cake, and hang from the trees in your yard.
5. **Store in your Freezer until ready to serve.**