



*Recipe for the
Outdoors*

BIRDSEED BISCUITS

*A fun recipe to make with
your kids! The birds will
be pleased!*





INGREDIENTS

- VEGETABLE OIL
- 3/4 CUP BIRDSEED
- 3 TBSP FLOUR
- 4 TBSP WATER

MATERIALS:

- DRINKING STRAWS
- MIXING BOWL AND SPOON
- COOKIE CUTTERS
- MUFFIN PAN
- BAKING SHEET
- STRING AND SCISSORS





STEP 1:

MIX TOGETHER IN A BOWL:

- 3/4 CUP SEED
- 3 TBSP FLOUR
- 4 TBSP WATER

APPLY OIL TO THE COOKIE CUTTERS ON TOP OF A BAKING SHEET OR MUFFIN PAN IN PREPARATION FOR THE NEXT STEP





STEP 2:

- AFTER THE INGREDIENTS ARE MIXED IT IS TIME TO MAKE SHAPES!
- START FILLING THE MUFFIN PAN OR THE COOKIE CUTTERS WITH THE MIXTURE.
- AFTER THEY ARE FILLED, CUT THE STRAW PIECES 1"-2" DEPENDING ON THE HEIGHT OF THE BISCUITS.
- STICK THE STRAW THE WHOLE WAY INTO THE BISCUIT AT LEAST 1/4" FROM THE TOP EDGE IN THE CENTER. THIS WILL BECOME A HOLE TO STRING.





STEP 3:

- PREHEAT OVEN TO 170 DEGREES F
- BAKE FOR 1 HOUR ONCE PREHEATED
- LET COOL
- REMOVE THE STRAWS & MOLDS
- CUT STRING TO AT LEAST 6" AND INSERT THROUGH HOLE AND TIE AS YOU WOULD AN ORNAMENT
- GO OUTDOORS AROUND YOUR HOME AND FIND A TREE OR BUSH TO HANG THE BIRD BISCUITS ON! ENJOY!





RESOURCES:

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