

How to make your own bird cakes

Bird cakes are a cool solution to keep your feathered friends satisfied during the cold winter months. This tasty and fatty energy booster is a great way to encourage birds to make a pit-stop in your backyard and use up some of your kitchen scraps as well (such as cheese, dry oats etc).

Remember that bird cakes are best used in the winter or early spring, as they'll melt in warmer weather. You can make bigger batches and keep them in the freezer until needed.

What you will need:

- Good quality bird seed
- Raisins
- Peanuts
- Grated cheese
- Suet, lard or coconut oil
- Yogurt cups
- String
- Mixing bowl
- Scissors



Step 1

Carefully make a small hole in the bottom of a yogurt cup. Thread string through the hole and tie a knot on the inside. Leave enough string so that you can tie the pot to a tree or your bird table.

Step 2

Allow the fat to warm up to room temperature, but don't melt it. Then cut it up into small pieces and put it in the mixing bowl.

Step 3

Add the other ingredients to the bowl and mix them together with your finger tips. Keep adding the seed/raisin/cheese mixture and squidding it until the fat holds it all together.

Step 4

Fill your yogurt cups with bird cake mixture and put them in the fridge to set for an hour or so.

Step 5

Hang your speedy bird cakes from trees or your bird table. Watch for greenfinches, tits and possibly even great spotted woodpeckers.

Source:

www.rspb.org.uk/fun-and-learning/for-kids/games-and-activities/activities/make-a-speedy-bird-cake/
www.nationaltrust.org.uk/features/how-to-make-fat-cakes-for-birds

