

Making Bird Cake

What you need:

Fat (about 85g) of suet or lard
Good quality wild birdseed
Raisins or other dried fruit
Peanuts
Grated cheese
Bowls and wooden spoons
Yoghurt pots with holes in the bottom threaded with string

What you do:

Leave the fat in a warm place to soften.
Put the other ingredients into a bowl.
Chop up the fat into small pieces and add to the bowl.
Mix together using fingers or a spoon.
Put the mixture into a yoghurt pot to hang from your bird table or roll into balls to place on it.
Put the bird cake into the fridge to set.

Thank you to the RSPB for the recipe.

