

How to make bird cake

There are lots of different ingredients you can put into making bird cake, but bird cake must always have suet or lard in it to make it set. If you are using suet, meat suet is better than vegetable suet.

Important: The suet or lard needs to be warmed up and melted before it can be used in any bird cake. Make sure you have enough time and ask an adult to help you do this.



Ingredients

Here are some of the many ingredients you can use to make bird cake:

- Wild bird seed
- Raisins
- Cranberries
- Fruit e.g. grapes, apple etc (cut up into small pieces)
- Oatmeal
- Breadcrumbs
- Bacon rind
- Cheese
- Peanuts – (shouldn't be used in schools if any pupils have nut allergies)

Containers

You can put bird cake mixture into lots of different containers to hang in the garden. Here are some suggestions:

- Yoghurt pot
- Coconut shell
- Old food container
- Hollow lightweight log
- Old orange/grapefruit halves
- Plastic drinking cup
- Pine cones
- Half a tennis ball

Whatever you decide to use as the container it must have string attached to it, so you can hang it up!

What to do

- 1) Put all the ingredients into a bowl and mix them together.
- 2) Pour the warmed-up suet or lard over the mix and stir well. (Half the bowl should be ingredients and the other half should be suet or lard).
- 3) Now the bird cake is ready to be poured into your chosen container.
- 4) Put the container with the cake inside into the fridge overnight to set. It will be ready to put out for the birds the next day.
- 5) The containers should not be re-used and will need disposing of carefully when they are empty.

If you care for wildlife, it's a good idea to provide clean food and fresh water year-round. A regular supply of food can mean survival, particularly to fledgling birds in spring. Clean containers daily and remove old food to prevent the spread of disease.