**BIRDSEED BISCUITS— for our feathered friends***

Supplies:
- 2/3 cup of boiling water
- 2 packets of gelatin (generic brand or Knox)
- 2 cups of bird seed
- Paper plates
- Plastic cookie cutters (Dollar store!)
- Straws (cut in half)
- Wax paper or parchment
- Large bowl & wooden spoon
- Jute or string

**Adult supervision required!** Open contents of 2 gelatin packages into a large mixing bowl. Pour 2/3 cups boiling water over the top and whisk quickly until gelatin dissolves.

Add bird seed and stir well with wooden spoon. The bird seed should be well coated with gelatin.

Place favorite shape cookie cutters onto a paper plate. Begin spooning seed mixture into the cookie cutters. Occasionally press down with a piece of wax paper or plastic spoon. Add more seeds until the cookie cutter is over-flowing with seeds. Press down again.

Poke straw all the way through to create a hole, making sure the hole isn’t too close to the edge of the cutter. Leave straw in place. Place the paper plates in the refrigerator for 1 to 2 hours. When set, remove the paper plates from the fridge. Gently pull out straw, making certain it pokes thru to the other side. Next allow biscuits to dry **before** removing the cookie cutter. Turn the cookie cutters over and allow to dry out for a few more hours. Or better yet, let them sit out overnight.

Carefully remove the cookie cutters. Thread string/jute thru the hole. Now it’s time to hang your new birdseed biscuit outside!

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