

# How To Make:

The Parks Trust  
JUNIOR RANGERS

## Wild Bird Cakes

Wild bird fat cakes are great high energy and nourishing snacks for all our favourite garden birds.

They are quick and simple to make and can be an important extra food source during cold Winter months.

All the ingredients and equipment you will need are shown below  
Please use **double the quantity of bird seed** to fat when making you cakes.



Wild bird seed mix



Fat (lard or 'trex' is a vegetarian option)



2 Pine cones



Scissors



Small plate and bowl



String



Knife



Gloves (optional)





# How To Make: Wild Bird Cakes

Please note bird seed is not suitable for human consumption.

Adult help may be required when using the knife and scissors.



**Step 1:** Carefully cut a piece of string about 60cm long for each cone. Slowly wrap your string around the pine cone scales, starting at the bottom, flat end. Leave enough string to make a hoop by joining both ends and tying together with a knot.

**Step 2:** Place your bird seed onto a plate. Use the knife to cut the fat into small chunks and place in a bowl.



## Step 3: Now for the fun bit!

Pick up a pine cone and a piece of fat and start to rub all over the cone. Keep adding fat until your pine cone is completely covered with a thick layer of fat, gently 'tucking' fat into the individual 'scales' of the pine cone. Repeat for 2nd cone.

**If you do not want your hands to get messy pop on gloves.**

## Step 4: Fun bit 2!

Slowly roll your pine cones in the bird seeds, you can use your fingers again to 'tuck' the seed mix inside the pine cone scales.

**Step 5:** Let your cones dry for 2 hours and then hang them on a tree or bush for the birds to eat.



## Congratulations

Hopefully your wild bird cakes will encourage lots of different birds into your garden and greenspaces.

Don't forget to please share your finished 'Bird Cakes' with us  
@theparkstrust

