

This recipe will make suet cakes that will be the talk (chirp?) of the neighborhood. Use real suet for the best results, if your local grocery store doesn't have it out in the meat case, ask, they'll have plenty of it in the back. We like to grind the suet and any attached meat up before melting it, but you don't have to do this.

This recipe will make two 9" x 13" baking dishes that can be cut into whatever size you want, we cut it into 8 pieces each and keep it in the freezer until needed. Decrease the amounts proportionately for smaller batches.

- 8 cups (2 lbs.) suet or lard
- 4 cups (2 1/2 lbs.) crunchy peanut butter
- 8 cups oatmeal (instant or regular)
- 4 cups all-purpose flour
- 1 1/2 cups sugar
- 8 cups yellow cornmeal (optional)

Adding the cornmeal will result in harder cakes that are less prone to melting for warmer climates.

We melt the suet and peanut butter together in a large metal pot just to the point that the suet and peanut butter will mix easily. The suet will reduce by half when it's melted. If you didn't grind it up, you may want to melt the suet separately from the peanut butter and strain out any large chunks of whatever didn't melt. If it was ground, just leave everything in there.

Mix the dry ingredients together. At this point you may also add nuts, dried fruit, or freeze dried insects such as crickets or mealworms for added carbohydrates and protein.

When the suet and peanut butter are melted and mixed, add the dry ingredients and mix thoroughly. The mixture will cool quickly, so keep the heat on until everything is thoroughly mixed. One trick is to heat the dry ingredients in the oven at the same time you're melting the suet so they will mix in easier, just be sure you have the oven set at its lowest temperature setting.

Once everything is mixed well, spoon the mixture into the baking dishes, we line the bottom with parchment paper so the suet is easier to remove once it cools and hardens.

All that's left to do after the suet hardens is to divide it up and pop it into the freezer for storage until you're ready to put it out for your birds.

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