



Haith's Super-Suet Bird Food Recipes!

Baking in early childhood supports motor, maths, reading and science skills along with giving children a sense of achievement. Have fun with our Super Suet Bird Food Recipes - we're sure the garden birds will be grateful!

We would recommend using our Hi-Energy Insect or Berry Suet Pellets and our Original Wild Bird Food, both can be found on our website, <https://haiths.com/>

Suet Christmas Decorations

Ingredients:

- Suet pellets (1kg+)
- 250g-500g of bird food

Equipment needed:

- Saucepan
- Mixing bowl
- Wooden Spoon
- Cookie cutters
- String
- Cooling rack

Method:

1. Melt Haith's suet pellets in a saucepan.
2. Pour the melted suet into a mixing bowl and add 250g-500g of Haith's Original Wild Bird Seed.
3. Keep mixing until the ingredients have bound together.

4. Spoon the mixture out and either place into cookie cutters or use your hands to make your desired shape.
5. If you wish to hang your treat up, now is the time to attach some string.
6. Leave to chill.
7. Once hardened, hang out your treats for the garden birds to enjoy!



Anna's Apple Suet Cookies

Ingredients:

- 225g of Haith's Suet Pellets
- 1 Slice of Brown Bread (crumbled)
- A couple of digestive biscuits (crumbled)
- 1 finely cut red apple
- 200ml cold water

Equipment needed:

- Saucepan
- Mixing bowl
- Wooden Spoon
- Cookie cutters
- String
- Cooling rack

Method:

1. Place Haith's Suet Pellets into a saucepan and heat gently - be careful not to burn them.
2. Once soft, empty into a large bowl, add all of the water and mix.
3. Now add in all the other ingredients and mix well.
4. Mould your mix into your chosen cookie cutters
5. Don't forget to add the string as that makes it easier to hang them outside.
6. Allow to cool in the fridge before serving to the birds.



Abbie's Birdy Cupcakes

Ingredients:

- 100g Haith's Golden Chorus - https://haiths.com/products/golden-chorus?_pos=1&_psq=golden&_ss=e&_v=1.0
- 25g Lard
- Dried fruit (for decorating)

Equipment needed:

- Saucepan
- Mixing bowl

- Wooden spoon
- Cupcake cases

Method:

1. Melt the lard in a saucepan.
2. Once melted, pour into a mixing bowl, then add 100g of Haith's Golden Chorus Mix.
3. Stir the ingredients well.
4. Pour the mixture into cupcake cases and leave to set.
5. Once set, decorate with dried fruit.
6. Before serving, remove the cupcake cases.
7. Watch the garden birds enjoy their special treat!



We'd love to see your creations! Send your pictures to enquires@haith.com for us to share on our blogs and social media pages (if images include children, parental consent will be required).