



Alfie's Red Rose Millet 'Secret Admirer' Birdie Bread Hearts

Step 1: Preheat oven to 350°F (177°C)

Step 2: In medium mixing bowl, combine two (2) cups of TOP's Premium Birdie Bread Mix, 1 teaspoon aluminum-free baking powder, 1 ounce of dried rose petals, and a half cup of millet.

Step 3: In a separate mixing bowl, combine 2 large, beaten eggs, and 8 ounces of strawberry applesauce. Grate three fresh beets, place in filter or cloth, and press beet juice into mixing bowl.

Step 4: Add dry ingredients from Step 2 into the wet ingredients in Step 3 and stir until you have a smooth dough batter.

Step 5: Grease baking sheet*. Place heart-shaped cookie mold onto baking sheet. Place dough batter evenly into heart-shaped cookie mold and form into heart shape. Press slightly in middle of dough and slowly remove mold from sheet. Repeat and fill baking sheet with hearts.

Step 6: Bake at 350°F (177°C) for 15 minutes, or until firm.

Step 7: After baking, sprinkle chopped rose petals on top of birdie bread hearts.

** Do not use nonstick PTFE-coated cookware*

