

# SUET RECIPES

## Cookie Cutter Seed Cakes (No lard)

2 cups seed

1 packet unflavored gelatin

2 tablespoons cold water

1/3 cup boiling water

non-stick spray

Freezer or parchment paper

large mixing bowl

Twine

Skewer (if using cookie cutters)

Cookie cutters OR Mason jar rings (number of cakes varies depending on seed size; smaller seeds work better than larger ones)

Spray cookie cutter or jar ring with non-stick spray. For Mason jar ring, tie on a length of twine. Mix gelatin with 2 tbsp cold water. Let sit for 1 minute. Add 1/3 cup boiling water and stir until dissolved. Add 2 cups seed and mix in well. Place cookie cutter or jar ring on a tray or plate lined with the paper. Fill cookie cutter or ring with mixture, pack in firmly. If using a cutter, poke a hole into the cake using the skewer. Remove from cutter or ring. For cutters, thread a length of twine through the hole. Refrigerate for 24 hours. Hang your seed cakes from branches or hooks (out of direct sunlight is best).

## Perky Pet No Melt Suet Recipe <https://www.perkypet.com/articles/how-to-make-no-melt-suet>

Note: The ingredients are listed in "parts". One part can be 1 cup or 1/2 cup or any other volume depending on how much suet you want to make (eg. for 1 part = 1/2 cup, this recipe makes about 4 cups)

- 2 parts quick or rolled oats
- 2 parts ground cornmeal
- 1 part wheat or all-purpose flour
- 1 part lard or suet
- 1 part crunchy peanut butter (use a low-fat or low-oil variety for the best results)
- 1/2 to 1 part choice of bird seed or nuts

Slowly melt the lard or suet and the peanut butter together until they are completely smooth and combined. Stir in the rest of the ingredients, mixing well so the entire batch is thoroughly coated. Press the mixture very firmly into molds – suet cake shapes, a cake pan, muffin tin, or just hand-pressed balls or patties – removing as much air as possible to keep the cakes firm. Refrigerate overnight. Freeze for longer term storage.

*SUET SHOULD ONLY BE USED WHEN TEMPS ARE BELOW 70 DEGREES*