

How to Make Birdseed Cake

This easy no-cook recipe is ideal for children to make on their own and is a fantastic way to attract birds to your garden or school playground.

WARNING: THIS CAKE IS FOR BIRDS ONLY!

You will need:

- 1 cup of birdseed
- ½ pack of white vegetable fat
- a mixing bowl
- a fridge
- old yoghurt pots
- string
- scissors

Method:

1. First, take your white vegetable fat out of the fridge. It needs to be at room temperature for this recipe.
 2. Next, make a small hole in the bottom of each yoghurt pot.
 3. Now, thread the string through each hole and tie a knot on the inside of each pot. Make sure you leave enough string on the outside so you can hang the pots on a tree or your bird table.
 4. Now, take your white vegetable fat and cut it into cubes. Put it in the mixing bowl.
 5. Add the birdseed to the bowl and use your fingers to squash the seed and white vegetable fat together.
 6. Next, fill the yoghurt pots with birdseed cake mixture. Move them to the fridge to set for 1–2 hours.
 7. Finally, WASH YOUR HANDS!
- Dangle your birdseed cakes from trees or your bird table.

Further ideas for the next time you make birdseed cake:

Try including old kitchen scraps such as stale breadcrumbs, grated cheese and porridge oats.

Make attractive birdfeeders by filling old pine cones with the birdseed cake mixture. Simply tie string around them and hang them from trees or a bird table.

How to Make Birdseed Cake by Rachel Clarke

Questions

① What does the recipe tell you how to make? [1 mark]

② 'Dangle your birdseed cakes from trees or your bird table.'

Which of the following words has a similar meaning to 'dangle'? Circle **one** answer.

twist **throw** **hide** **hang** [1 mark]

③ How long do you need to put the birdseed cake in the fridge for? [1 mark]

④ Which of the following words has a similar meaning to 'attractive'? Circle **one** answer.

pleasing **unpleasant** **useful** **useless** [1 mark]

⑤ What is the **first** thing you are instructed to do in the recipe? [1 mark]

⑥ Why do you think this recipe is ideal for children to make on their own? Give **two** reasons. [2 marks]

⑦ Why do you think you need to wash your hands at the end of the recipe? [1 mark]

⑧ What do you think will happen when you hang the birdseed cake outside? [1 mark]

⑨ What do you think the white vegetable fat would be like if it was not at room temperature? [1 mark]

⑩ Why do you think there is a warning at the beginning of the recipe? [2 marks]

Teaching assessment

- 1 Pupils should write **birdseed cake**. **1 mark** (Content Domain 1b)
- 2 Pupils should circle the word **hang**. **1 mark** (Content Domain 1a)
- 3 Pupils should write **1–2 hours**. **1 mark** (Content Domain 1b)
- 4 Pupils should circle the word **pleasing**. **1 mark** (Content Domain 1a)
- 5 **Expected standard:** Pupils should write **take your white vegetable fat out of the fridge**. **1 mark** (Content Domain 1c)
- 6 **Expected standard:** Award one mark for either of the following reasons: *because it is easy* or *because it is described as no-cook*. **1 mark** (Content Domain 1d)

Extension: Both reasons are required for the second mark.
1 additional mark (Content Domain 1d)
- 7 **Expected standard:** Pupils should infer that their hands will be sticky from handling the white vegetable fat and seed mixture. **1 mark** (Content Domain 1d)
- 8 **Expected standard:** Pupils should predict that birds will come to eat the food. **1 mark** (Content Domain 1e)
- 9 **Expected standard:** Pupils should infer that the white vegetable fat would be hard. When discussing the answer, you may want to draw their attention to the instruction to put the birdseed mixture in the fridge as proof of this. **1 mark** (Content Domain 1d)
- 10 **Expected standard:** Pupils should infer that some people may try to eat the cake. **1 mark** (Content Domain 1d)

Extension: Some pupils may be able to further explain that the use of 'cake' may mislead some readers into thinking it is a recipe for people. **1 additional mark** (Content Domain 1d)