

DIY BIRD SEED WREATH

PREP TIME: 10 MINUTES | COOK TIME: 24 HOURS

INGREDIENTS

- 1/2 CUP WARM WATER
- 1 PACKET UNFLAVORED GELATIN*
- 3/4 CUP FLOUR
- 4 CUPS BIRD SEED
- DRIED FRUITS, SUCH AS CRANBERRIES OR CHERRIES (OPTIONAL, CHOOSE SUGAR FREE VARIETIES)
- HOLIDAY RIBBON OR TWINE
- STANDARD SIZE BUNDT PAN OR MINI BUNDT S
- NONSTICK COOKING SPRAY

*WE RECOMMEND SUBSTITUTING AGAR, A VEGAN ALTERNATIVE FOR GELATIN.

INSTRUCTIONS

1. COMBINE WATER AND GELATIN OR AGAR IN A LARGE BOWL AND MIX THOROUGHLY. ADD FLOUR AND MIX UNTIL A THICK PASTE.
2. ADD IN BIRD SEED AND MIX UNTIL ALL SEEDS ARE WELL COATED.
3. SPRAY BUNDT PAN WITH COOKING SPRAY
4. ADD SELECTED DRIED FRUITS TO THE BOTTOM OF THE PAN
5. FIRMLY PRESS THE BIRD SEED MIXTURE INTO THE PAN
6. FREEZE OVERNIGHT
7. REMOVE FROM PAN AND ADD RIBBON OR TWINE. HANG ON A TREE OUTSIDE AND WATCH THE BIRDS ENJOY!

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