Birdseed Ornaments

Supplies

- 3/4 cup to 1 cup bird seed
- 1 packet of unflavoured gelatin
- 1/3 cup boiling water
- Medium sized cookie cutters
- Oil
- Straw (optional)
- Twine or ribbon
- Parchment or wax paper

Instructions

1. Combine the gelatin and the water and mix until the gelatin is completely dissolved.
2. Stir in 3/4 cup bird seed, adding extra as needed until almost the liquid is absorbed.
3. Line baking sheet with parchment or wax paper. Lightly rub the inside of the cookie cutters with oil.
4. Fill each cookie cutter halfway and pack down firmly with the bird seed mixture. Lay a loop of twine or string from one side of the cookie cutter and fill the cookie cutter to the top. Press down firmly and ensure the cookie cutter is fully filled/packed. Alternatively, pack the entire cookie cutter firmly and then insert a short piece of straw all the way through to create a hole in the ornament to tie twine or ribbon after it dries.
5. Allow the ornament to dry overnight. Once completely dried, gently press the ornaments out of the cookie cutters.

Note: Cookie cutter with small angles or tight corners may make it hard to fill these corners and may make it a bit harder to remove the ornament from the cookie cutter.

Craft adapted from notes from Fountain Avenue Kitchen, One Little Project, the Spruce, the House and Homestead.