

Leslie's Roudybush Birdy Bread Recipe

Ingredients:

1 cup Roudy Bush ground to a powder (I sift it out of my birds bowls every few days)
3/4 cup all purpose flour
1 tbl sugar
1 tbl double acting baking powder
2 eggs & crushed egg shells (crush shells in blender)
1 jar baby food fruit
1 tbl milk
1/4 cup salad oil
1/4 finely chopped apple
1 1/2 tbl finely chopped nuts
1 tbl peanut (optional--delete nuts if using crunchy)

Directions:

- Mix dry ingredients.
- Mix together remaining wet ingredients in separate bowl.
- Blend two mixtures together (mixture will be thick).
- Grease 9"x13" pan.
- Spread mixture in pan with back of spoon.
- Bake at 425 degrees for 25 minutes.
- Cool and cut into 1" squares.
- Freeze squares.
- Serve thawed bread squares within 2 days.