

# Bird Feeder Steps and Supplies

## Supplies

- Popsicle sticks
- Scissors
- Hot glue gun and hot glue or wood glue
- String or twine
- Bird seed or make your own
  - Can use...
    - Sunflower seeds
    - Chopped plain peanuts
    - Cracked corn
    - Dried fruit

## Activity Description/Steps:

1. Lay out many popsicle sticks flat beside one another to create the base for the bird feeder.
2. Hot glue two popsicle sticks across the ends of each side of the base popsicle sticks.
3. Add hot glue dots to the four corners of the sticks and add two more sticks in the opposite direction of the previous two.
4. Continue to build the walls of your bird feeder by alternating which direction you place the two popsicle sticks.
5. Create a perch by adding one popsicle stick in the middle of the base with half of it off the base.
6. Once deep enough tie twine or string around the last two popsicle sticks glued and tie together above the feeder to hang from a tree or on your porch.
7. Add bird seed and hang for birds to enjoy!
8. You can also make your own bird seed if you do not have any!

# **Pancake Bites Supplies and Directions**

## **Yields 24 mini cupcakes**

### **Pancake Bites supplies**

1. Bowl
2. Measuring cup
3. Measuring spoons
4. Whisk
5. Mini cupcake pan ( or regular cupcake pan depending on size desired for pancake bites)
6. Oven mit

### **Pancake Bites ingredients**

- 1 ½ cup flour
- 2 tablespoons sugar
- 2 ½ teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¾ cup milk
- 2 tablespoons syrup
- 2 tablespoons butter melted
- 1 egg lightly whisked
- 1 teaspoon vanilla extract

#### **Optional**

- ½ teaspoon ground cinnamon
- 1 cup Chocolate chips

### **Pancake Bites directions**

1. Preheat oven to 400 degrees F
2. Spray mini cupcake pan with nonstick cooking spray
3. In a bowl you will stir together the flour, sugar, baking powder, baking soda, and salt then add the milk, syrup, melted butter, egg and vanilla extract. Once all ingredients are mixed you can add in chocolate chips if desired.
4. Bake for 8-10 minutes
5. Serve warm or room temperature with syrup. Enjoy!