

Scooter's Ultimate Birdie Bread

Ingredients

2 cups finely ground pellets (I use Zupreem Natural)
2 very ripe banana's
1/3 cup veg oil
6 large eggs

4 heaping Tbs canned pumpkin
4 heaping Tbs apple sauce
2 cups mixed vegetables (I use frozen mix of peas, carrots, beans and corn)
1 cup boiled brown rice
1 can of mixed beans
2 cups Corn Meal
4Tbs baking powder
1 tsp spirulina (optional)
2 Tbs Flax Seed

Boil 1 cup of water in small saucepan, add 1/2 cup brown rice. Boil at medium heat for 10 mins. Strain rice and rinse with cold water, set aside.
Grind up 2 cups pellets in food processor, and grind up eggshells if using them.

Mix the first set of ingredients in food processor until almost fine
Add in the rest of the ingredients, mixing until mixture it has the consistency of Corn bread. If it's too thick, add some of the bean juice.
Pour into 13 x 9" baking pan.
I like to line the baking dish with wax paper, it make it very easy to remove from the pan.
Sprinkle with Flax Seeds-Press them in gently

Bake @ 325 F for about 40-45 mins.
Let cool completely, cut into 2 day serving sizes, and store them in snack size zip-lock bags.
Store your packages in a plastic container or thick freezer bags in the freezer.

Warm up in the microwave on med-low temp. You can add any fresh fruit or veggies.
Serve and Tails Up!