



LET NATURE SING

takeover



Biscuit birds

Share your bird song takeover bakes using [#LetNatureSing](#) and don't let nature's music stop with these biscuit birds.

These simple bird biscuits are perfect if you're hosting your own bird song takeover. Enjoy with tea or coffee, and the fluting sounds of Birdsong Radio. From sesame seed sparrows to desiccated coconut chaffinches, feel free to use whatever edible feathers and finishes you desire.

Ingredients

150g butter, softened
150g caster sugar
1 egg
1 tbsp vanilla extract
300g plain flour

To decorate

- Icing sugar
- Various colours of food colouring
- Optional: assortment of sesame seeds, linseeds, desiccated coconut and broken up shredded wheat.



Step-by-step guide

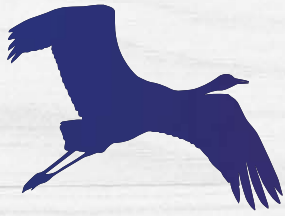
- 1** Beat the butter and sugar together for 3–5 minutes, or until smooth and creamy.
- 2** Break the egg into a mug or jug, add the vanilla extract and beat with a fork.
- 3** Gradually add the egg to the creamed mixture, beating well after each addition. Sift the flour into the mixture in two or three batches to make a soft dough.

- 4 Halve the dough and pat each piece into a rough disc. Wrap and refrigerate for several hours.
- 5 Remove the dough from the fridge 15–30 minutes before rolling it, so it can soften slightly. Preheat the oven to 180°C/160°C fan/gas 4.
- 6 Roll out the dough between sheets of baking parchment to the thickness of a £1 coin. If the dough seems very sticky, dust it and the parchment lightly with a little flour. Peel off the top parchment sheet, then cut out the dough into bird shapes. Use a cocktail stick to create the indent of an eye.
- 7 Bake the biscuits for 10–12 minutes until they are lightly golden brown around the edges. Leave them to firm up for a few minutes on the baking tray, then transfer to a wire rack to cool.
- 8 Decorate your birds! You can use patterns using icing as shown, or use seeds and broken up shredded wheat pieces to create textures or a nest.

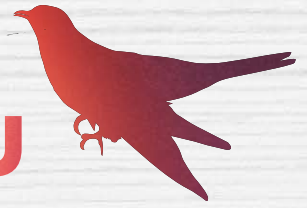


Stream bird song, download the Birdsong Radio app, involve a business, or even host your own takeover!

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diwrnod GAD NATUR GANU



Bisgedi adar

Rhannwch yr hyn rydych chi wedi'u pobi gan ddefnyddio **#GadNaturGanu** a pheidiwch â gadael i gerddoriaeth byd natur stopio gyda'r bisgedi adar hyn.

Mae'r bisgedi adar syml hyn yn berffaith os ydych chi'n cynnal diwrnod Gad Natur Ganu eich hun. Mwynhewch nhw gyda the neu goffi a synau hyfryd *Birdsong Radio*. O sigl-i-gwt siocled i linos lemwn, mae croeso i chi ddefnyddio pa bynnag blu ac addurniadau bwytadwy rydych chi eu heisiau.

Cynhwysion

- 150g menyf, meddal
- 150g siwgr mân
- 1 wŷ
- 1 llwy fwrdd o rin fanila (*extract*)
- 300g blawd plaen

I'w haddurno

- Siwgr eising
- Lliwiau amrywiol o liwiadau bwyd
- Opsiynol: amrywiaeth o hadau sesame, hadau llin, cnau coco wedi'u sychu a *shredded wheat* wedi'i falu



Canllaw o gam i gam

- 1 Curwch y menyf a'r siwgr gyda'i gilydd am 3-5 munud, neu hyd nes eu bod wedi cyfuno yn llyfn ac yn hufennog.
- 2 Torrwch yr wŷ i mewn i fwg neu jwg, ychwanegwch y rhin fanila a'i guro â fforc.
- 3 Ychwanegwch yr wŷ yn raddol i'r gymysgedd hufennog, gan gymysgu'n dda ar ôl pob ychwanegiad. Hidlwch y blawd i'r gymysgedd mewn dau neu dri swp i wneud toes meddal.

- 4 Hannerwch y toes a siapiwch bob darn i mewn i siâp disg. Lapiwch a rhowch yn yr oergell am sawl awr.
- 5 Tynnwch y toes o'r oergell 15-30 munud cyn ei rollo, fel y gall feddalu ychydig. Cynheswch y popty i 180°C/160° ffan/nwy 4.
- 6 Rholiwch y toes rhwng dalennau o femrwn pobi i drwch darn arian £1. Os yw'r toes yn ymddangos yn ludiog iawn, rhowch ychydig bach o flawd ychwanegol arno a'r memrwn. Piliwch y ddalen femrwn uchaf, yna torrwch y toes i mewn i siapiau adar. Defnyddiwch ffon coctêl i greu pant back i'r llygad.
- 7 Pobwch y bisgedi am 10-12 munud nes eu bod yn frown euraidd o amgylch yr ymylon. Gadewch iddyn nhw galedu am ychydig funudau ar y silff bobi, yna eu trosglwyddo i rac weiren i oeri.
- 8 Addurnwch eich adar! Gallwch ddefnyddio patrymau gan ddefnyddio eisin fel y dangosir, neu ddefnyddio hadau a darnau o *shredded wheat* wedi'u rhwygo i greu arwynebeddau gwahanol neu nyth.



Ffrydiwch gân adar, lawrlwythwch ap *Radio Birdsong*, beth am gynnwys busnes lleol neu gynnal eich digwyddiad eich hun hyd yn oed!

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