Budgie Egg-Biscuit Loaf

1 cup whole corn flour

1 cup oatmeal

1 cup whole wheat flour

1/4 cup wheat germ

1/2 teaspoon salt

1 tablespoon baking powder

1/4 cup oil (canola oil, olive oil, or even wheat germ oil)

4 eggs, including the shells, crushed

1/2 cup water (plus more, if the batter is too dry)

Preheat oven to 350F. Grease an 8x8" pan. Mix the dry ingredients in a bowl. Add the wet ingredients and stir. Spread in pan. Bake 40 minutes, or until golden. Cool. Slice into small squares and freeze in a Ziploc bag. Thaw desired amount in microwave each day. Do not store at room temperature.

It can also be crumbled, frozen, and poured out by spoonfuls to serve. I like the squares, because it gives the birds something to chew on.

Other things that I add if I have them on hand: Whey Protein Powder that I got from the health food store, Molting and Conditioning Supplement that I got from the pet store, powdered hand feeding formula for baby birds. (I only use the hand feeding formula if I have an open bag that is getting near its expiration date and I need to use it up.)

If adding these dry ingredients makes the batter too stiff, just add extra water.

For feeding a large number of birds, I quadruple this recipe and bake it in two 9x13" pans.