

## Cockatiel Bread

2 cups bird pellets  
1 banana (very ripe)  
1/2 cup wheat germ oil  
6 large eggs  
2 tablespoons canned pumpkin  
1 teaspoon applesauce  
1 cup frozen mixed vegetable, thawed  
1 cup cooked or canned pinto beans  
1 cup cooked brown rice  
2 cups cornmeal  
4 tablespoons baking powder

Mix the first five ingredients in a food processor until you have a fine blend. Add the next three ingredients and continue to process. Add pinto beans and brown rice, process just enough to blend, not pulverize. Pour entire mix into a large bowl. Add cornmeal and baking powder, stir. The mix should be the consistency of cornbread. If it's too dry add more applesauce. When you have the desired consistency, pour into a 13 x 9 inch baking pan. Bake bread at 325 degrees about one hour. Test by inserting a toothpick in the middle of the pan. If it comes out clean, bread is ready. You can make several pans at once, freeze loaves and microwave them as needed. Crumble bread to serve. Most birds love this bread, not just cockatiels.