

Nutri-Berry Birdie Bread

- 2 - cups of corn meal
- 2 - cups of flour
- 2 - cups of oatmeal
- 2 - cups of El Paso Nutri-Berries
- 2 - cups frozen mixed veggies (the kind with corn, carrots, lima beans and peas)
- 1 - tbsp. of baking powder
- 3 - eggs with shell
- 2 - cups of water
- 2 - cups of sugar free juice

Mix all together and bake in a greased 9 x 13 pan for 25 to 30 minutes at 350 degrees. Check with a toothpick to see if it is done. Cut into small squares. Freeze enough in baggies for 3 days. Don't keep birdie bread in the refrigerator for more then three days.