

- 3 cups lard
- 3 cups peanut butter
- 3 cups all-purpose flour
- 6 cups yellow cornmeal
- 6 cups quick cook oats
- 1 cup granulated sugar



Melt lard and peanut butter in large bowl. Mix in dry ingredients while stirring. Should be consistency of cookie dough before pouring into molds or dish. If too wet, add a little more flour. Pour into molds or Pyrex baking dish and press to remove air pockets. If you plan to use some right away, chill in the refrigerator for a few minutes to firm them up.

These hold up well in the heat of summer. Store in freezer until needed.

Makes 10 suet cakes.

Cost breakdown:

Source	Ingredient	Cost \$	% used	Cost used
Walmart	Lard - 4 lb	5.94	35.00%	2.08
Walmart	Peanut Butter - 40 oz	4.37	75.00%	3.28
Save-A-Lot	Oats - 42 oz	2.49	40.00%	1.00
Save-A-Lot	Cornmeal - 5 lb	2.49	33.33%	0.83
Save-A-Lot	Flour - 5 lb	2.49	12.50%	0.31
Save-A-Lot	Sugar - 4 lb	1.99	25.00%	0.50

Total cost of supplies used	\$7.99
# suet cakes made in batch	10
\$ per suet cake	<u><u>\$0.80</u></u>