Cooking Plan

Animal bread (makes 20)



Ingredients

1360g strong bread flour

6 tsp quick yeast

4 tsp sugar

A pinch of salt

4 tbsp vegetable oil

880ml hot water (cool enough to touch)

Food colouring (optional)

Method

1. Put the dry ingredients into a bowl and combine them.

2. Add in the tablespoons of vegetable oil and then the water.

3. Start to mix together. As it starts to come together, get your hands in the bowl and start to knead the dough.

4. If the mixture is a little sticky, add some more strong flour and if it's a little dry, sprinkle on some more water.

5. Once the dough is combined, turn out onto a lightly dusted surface and knead the dough. It needs around 5 minutes of kneading.

6. Once the dough is kneaded, divide into small rolls and shape them into mini animals.

7. Leave the animals to rise for an hour.

AT HOME

8. Put the animals into the oven for about 20 - 25 mins on 200°C.