



Turtle Bread

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

A yeasted bread thats shaped like a turtle Kids love it

Ingredients

— - 1 (.25 ounce) package instant yeast - 1 tablespoon white sugar - $\frac{1}{2}$ cup warm water (110 degrees F) - $\frac{1}{2}$ cup milk - 1 tablespoon butter - 1 egg - 3 cups all-purpose flour - 1 teaspoon salt - $\frac{1}{4}$ tablespoon raisins for decorating

Instructions

1. In a small mixing bowl
2. dissolve yeast and sugar in warm water. Let stand until creamy
3. about 10 minutes. Heat milk in a small saucepan over medium heat until it bubbles
4. then remove from heat. Add butter and stir until melted; let cool until lukewarm. In a large mixing bowl
5. combine yeast mixture with cooled milk mixture. Add egg
6. 2 cups flour
7. and salt; beat well to combine. Add remaining 1 cup flour
8. 1/2 cup at a time
9. stirring well after each addition. When dough has pulled together
10. turn it out onto a lightly floured surface and knead until smooth and supple
11. about 8 minutes. Cover dough and let rest for 10 minutes. Divide dough into seven pieces: one round 2 inches in diameter
12. five rounds 1 inch in diameter
13. and the remainder in one large round. Place the large round on a lightly greased cookie sheet and flatten slightly. Shape four of the 1-inch rounds into 'feet' and one into a 'tail' for the turtle. Shape the 2-inch round into a 'head' for the turtle. Attach each piece by flattening the end which attaches to the body
14. wetting it slightly with water
15. and pinching it under the turtle's 'body.' Press raisins into the turtle's head for 'eyes.' Cover the turtle with a damp cloth and let rise for 20 minutes. Meanwhile
16. preheat the oven to 400 degrees F (200 degrees C). Use a sharp knife to make crisscross cuts in the turtle's body to make the 'shell'
17. ' then use scissors to cut the turtle's mouth. Bake in the preheated oven until golden brown
18. 20 to 25 minutes.