

# Bake For Family Fun

## Easy And Enjoyable, These Animals Are “Bread” To Please

(NAPSA)—Here’s a recipe for a fun time with your family: Create some great animal-shaped breads in your very own kitchen. These creatures are easy enough to make for your youngsters to be part of the process—and as much a pleasure to bake as they are to eat. What’s more, little ones love to knead and play with the dough, and kids of all ages can learn a few things about measurements, chemistry and cooperation while they’re at it.

### Alligators and Turtles, Oh My!

*Prep time: 30 minutes*

*Rise time: 45 minutes*

*Bake time: 15 to 20 minutes*

*Makes 2 shaped breads*

**5 to 5½ cups all-purpose flour**

**1 envelope Fleischmann’s®**

**RapidRise Yeast**

**3 tablespoons sugar**

**2 teaspoons salt**

**1½ cups water**

**½ cup milk**

**3 tablespoons butter or margarine**

**Gumdrops and/or almond slivers, for alligator**

**Whole cloves, for turtle**

**Egg Wash:**

**1 egg, beaten with 1 tablespoon water**

Combine 2 cups flour, undissolved yeast, sugar and salt in a large mixing bowl. Heat water, milk and butter to very warm (120° to 130°F). Butter may not melt completely. Stir warm liquids into flour mixture and beat 2 minutes with electric mixer. Add enough



Animals are actually welcome on the table when they’re these delicious and delightful breads baked in the shape of alligators and turtles.

remaining flour to form a soft dough.

Turn out onto lightly floured surface; knead 6 to 8 minutes, until dough is smooth and elastic. Cover dough and let rest 10 minutes.

Divide dough in half and proceed according to desired shapes. Use half of this recipe for each of the shapes below.

#### Alligator:

Use ¾ of the dough to form a roll about 16 inches long. This is the body. Shape one end for a blunt head and the other end to a long tail, curving slightly. Place on greased baking sheet. Place 2 gumdrops in head for eyes.

Divide remaining dough into 4 equal parts for legs. Form each part into a log about 5

inches long. Place the 4 logs in appropriate places along the sides of the body, curving them slightly to look like legs. Cover; let rise in a warm, draft-free place until doubled in bulk, about 45 minutes.

Brush alligator with egg wash. Using sharp scissors, snip the end of each leg in 3 places to look like claws. Also snip down the back at ½-inch intervals to form the “scales” on the back of the alligator.

Bake in preheated 400°F oven for about 15 to 20 minutes, or until done. Immediately upon removing the bread from the oven, carefully split the head of the alligator lengthwise to form mouth. Insert several slivered almonds or gumdrops to form “teeth.”

#### Turtle:

Use ¾ of the dough to form a large smooth ball to make the body. Place on a greased baking sheet.

Divide the remaining piece of dough in half. With one half, make a small head and a thin tail. Place at opposite sides of the ball, just under the edge. With remaining piece of dough, make 4 small legs and place under the body, two on each side. Cover; let rise in a warm, draft-free place until doubled in bulk, about 45 minutes.

Brush turtle with egg wash. Slash back of turtle in checkerboard fashion to make it look like a shell. Using sharp scissors, snip the end of each leg in 3 places to look like claws. Insert whole cloves in the head to make eyes, if desired. Bake in preheated 400°F oven for about 15 minutes, or until done.

**Other Animals:** Let your imagination run “wild.” Give kids a portion of dough and let them create their own creatures!

#### Shining Suggestions

• Egg wash is optional but gives the crust a beautiful shine. If you forget to do so before baking, you can still apply the egg wash 5 minutes before the bread is to come out of the oven.

• For less shine but a good, deep, golden-brown color and very good flavor, brush butter on loaf just out of the oven.

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