

Honey Bunny Bread

INGREDIENTS:

325G MILK
30G BUTTER
7G DRIED YEAST
1TSP CASTER SUGAR
500G STRONG WHITE BREAD, PLUS EXTRA, TO DUST
2TSP SALT

2 EGGS
OIL, TO GREASE

TO FINISH:

1TBSP BUTTER, MELTED
1TBSP RUNNY HONEY

SERVES: 8

PREP TIME: 90 MINUTES

BAKE TIME: 15 MINUTES



1) POUR THE MILK IN A SAUCEPAN AND HEAT UNTIL THE EDGES BEGIN TO FROTH. REMOVE FROM THE HEAT AND DECANT 2TBSP INTO A BOWL TO COOL. ADD THE BUTTER TO THE REMAINING MILK.

2) WHEN THE MILK IN THE BOWL HAS COOLED, STIR IN THE YEAST AND SUGAR TO CREATE A LOOSE PASTE.

3) PUT THE FLOUR AND SALT IN A LARGE BOWL. LIGHTLY BEAT ONE OF THE EGGS AND ADD IT TO THE FLOUR ALONG WITH THE YEAST MIXTURE AND 3/4 OF THE MILK AND BUTTER. BRING THE DOUGH TOGETHER WITH A KNIFE, ADDING MORE OF THE MILK MIXTURE IF NEEDED.

4) SCOOP THE DOUGH OUT ONTO THE WORKTOP AND KNEAD FOR 5 MINUTES. PLACE THE DOUGH IN A LIGHTLY OILED BOWL, COVER WITH CLING FILM AND LEAVE TO RISE FOR 1 HOUR.

5) TRANSFER THE DOUGH TO THE WORKTOP AND KNEAD FOR ANOTHER 3 MINUTES. DIVIDE THE DOUGH INTO 8 PIECES, SHAPING EACH ONE INTO AN OVAL. USE SCISSORS TO SNIP A PAIR OF EARS AND A SKEWER TO CREATE EYES AND A NOSE ON EACH BUNNY.. PLACE THE BUNNIES ON A BAKING TRAY, COVER WITH CLING FILM AND LEAVE TO RISE FOR ANOTHER 15 MINUTES.. MEANWHILE, PREHEAT THE OVEN TO 220°C/GAS MARK 6.

6) WHISK THE REMAINING EGG AND BRUSH OVER THE TOP OF THE BUNNIES. BAKE IN THE OVEN FOR 15 MINUTES.

7) TRANSFER THE BUNNIES TO A WIRE RACK TO COOL. WHISK TOGETHER THE MELTED BUTTER AND RUNNY HONEY BEFORE BRUSHING IT OVER THE BUNNIES. ENJOY IMMEDIATELY OR STORE IN AN AIRTIGHT CONTAINER FOR UP TO THREE DAYS.



Kneading

DOUGH IS KNEADED TO HELP THE GLUTEN SOFTEN AND STRENGTHEN THE DOUGH. PUSH THE DOUGH WITH THE HEEL OF YOUR HAND, PULL IT BACK WITH YOUR FINGERS, AND REPEAT. GOOD KNEADING RESULTS IN LIGHT, FLUFFY BREAD.



What does yeast do?

YEAST CONVERTS THE SUGAR AND STARCH INTO CARBON DIOXIDE AND ETHANOL, CREATING LOVELY BUBBLES IN THE DOUGH. THE HEAT OF THE OVEN KILLS OFF THE YEAST CELLS BEFORE WE EAT THE BREAD.

