



Bunny Bread

Have fun making this delicious, springtime bread with the family! This dough will make one large bunny, or 6 to 8 small bunnies.

Ingredients

- 2 cups (500 mL) all-purpose flour
- 2 ¼ tsp (11 mL) active dry yeast
- 2 tbsp (30 mL) sugar
- ½ tsp (2.5 mL) salt
- ¼ cup (60 mL) water
- ½ cup (125 mL) milk
- 2 tbsp (30 mL) unsalted butter
- *Food colouring of choice (optional)



Preparation

1. Preheat the oven to 180°C/350°F. Spray a baking sheet with cooking spray, or line with parchment paper.
2. In a stand mixer or a large mixing bowl, combine 1 cup of flour, undissolved yeast, sugar, and salt.
3. In a microwave-safe bowl, heat the water, milk, and butter until very warm.
4. Add the liquid mixture to the flour mixture. If using a stand mixer, knead the dough at medium speed for two minutes using the dough hook. If mixing by hand, stir the ingredients in the bowl with a spatula.
5. Add ¼ cup flour at a time, and continue to let the stand mixer knead the dough for about two minutes. Fold in enough remaining flour to make a soft dough that is slightly sticky to the touch.
6. Knead the dough on a lightly floured surface until smooth. Place the dough ball in the bowl and cover with a damp tea towel. Let it rest for five minutes.
7. Before rolling out the dough, pinch off a small amount to form the bunny tail and set aside. If making the small bunny breads, divide the dough into six to eight balls. Set aside some dough for the tails.
8. On a lightly floured surface, roll out the dough using your hands to form a long rope shape. Alternatively, you can roll out the dough between your hands.
9. Fold the rope into a U shape.

10. Cross the bottom part over the other, to make a bunny bottom. Make sure to leave an opening for the piece of dough that will form the bunny tail.
11. Twist the top pieces under each other and form the bunny ears.
12. Place it carefully on the baking sheet.
13. Roll the separate piece of dough into a small ball, to make the bunny tail. If using food colouring, add a small amount of the colour of your choice to the ball. Knead until uniform in colour.
14. Place the tail at the bottom opening of the bunny body. Cover with a small piece of foil, to prevent the coloured tail from browning while baking.
15. Bake for 14 to 16 minutes, or until lightly golden.
16. Let the bunny bread rest for a few minutes before transferring to a serving plate.
17. Serve warm and enjoy!

