



Bunny Bread!

Learn how to make yummy dinner rolls that look like bunnies!

Length: 1 Hour

Difficulty: Medium

Supplies You Will Need

- Approx 2 $\frac{1}{4}$ cups flour (adjust in increments of $\frac{1}{4}$ cup)
- 2 tablespoons sugar
- 2 $\frac{1}{4}$ teaspoons instant or quick-rise yeast
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup milk (any kind)
- $\frac{1}{4}$ cup water
- Stand mixer
- Microwave safe bowl
- Cooking sheet

ACTIVITY INSTRUCTIONS (Parental Warning: Oven and Scissor use)

1. Mix 1 cup flour, 2 tbsp sugar, 2 $\frac{1}{4}$ tsp yeast, and $\frac{1}{2}$ tsp salt together into mixing bowl.
2. Combine $\frac{1}{2}$ c milk, $\frac{1}{4}$ water and 2 tbsp butter in a microwave safe bowl. Microwave in 15 second parts until mixture is very warm to the touch.
3. Add this to the flour mixture and beat for 2 minutes on medium speed.
4. After the wet and dry ingredients have mixed for two minutes, add the remaining flour in $\frac{1}{4}$ cup parts, mixing for two minutes after each addition of flour. You will know you have added enough flour when the dough is solid enough to shape into a round ball with your hands.
5. Knead the dough on a lightly floured surface (I covered my counter with plastic wrap for this part) for 5-8 minutes. If you have an electric mixer with a dough hook, you can use this instead. Dough is done once it stretches without tearing and springs back when lightly poked.
6. Cover the dough and let rest for 10 minutes.
7. Once the dough has rested, cut it into 10-12 oval pieces (roll into ball shape) and place on a lightly greased baking sheet.
8. Using a toothpick or dowel, poke two "eyes" towards the front of each dough ball. Then using kitchen scissors, cut two small ear shapes behind the eyes.
9. Rest the dough bunnies for 30 minutes.
10. Bake at 375 degrees for 15 minutes.

