

Recipe Ideas:



TOAD BREAD:

Ingredients:

- 750g of Strong plain bread flour
- 2 tsp Salt
- 2 tsp Dried yeast
- 50g Sugar
- 475ml of milk at room temperature
- 60-120ml warm water
- Oil for greasing
- 1 egg, beaten

Method:

- 1: Mix together all of the dry ingredients.
- 2: Mix in the milk and enough water to make everything form a doughy ball. Turn the ball out onto a flat, floured surface and knead for approximately 10 minutes.
- 3: Put your kneaded dough into a greased bowl (making sure you roll your dough to grease it thoroughly) and cover with cling film. Let it rise in a warm place for approximately 90 minutes until the dough has doubled in size (a warm airing cupboard works really well)
- 4: Now it's time to begin to shape your toad.

Body: To make the body of your toad take a large chunk of the dough and form it into a ball. Then slightly squish one end of it to make a dull point.



Legs: to make the legs, make a smaller ball of dough, cut it in half, and set each half behind the toad to form the rear legs. Make a small disc of dough and cut it in half, then cut out some toe wedges to form the rear feet. To make the front feet, make little tubes of dough then slit to create toes.



Recipe Ideas:



Eyes and Accessories: Make some eyes from two small balls of dough and add some lumps and bumps on the toads back.

Make a slit with a sharp knife to make a mouth



6: Preheat the oven to 180C/160C fan/gas mark 4.

Right before putting your toad bread into the oven, brush on a coating of egg wash made from your beaten egg. Doing this gives the finished bread a beautiful, shiny coating.

7: Bake your bread for 45 minutes. Serve warm or store in an air-tight container for future consumption.



5: Cover your toad with a tea towel and let it rise again for an hour.

