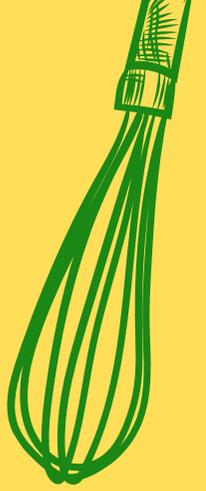


Bird Bread



INGREDIENTS

- 1lb Bread Flour
- 1 Packet Dried Yeast
- 360ml Milk
- 3oz Sugar
- 4 oz butter
- 1 spoonful Cardamom
- 1 spoonful cinnamon



DIRECTIONS

- Preheat the oven to 200 degrees
- Mix Flour, yeast and sugar together
- Heat milk to below boiling point
- Add the cardamom & Cinnamon mix well
- add the butter and turn off the heat, leave the milk to cool while the butter melts inside.
- Pour milk into the dry ingredients, mix well
- Put onto a surface and knead for 10-15 minutes
- Leave to rise at least 60 mins in a warm place (I use the top oven)
- Roll the dough into long sausage shapes, cross over, then thread one end through (think tying a knot)
- Flatten the other end (this is the tail)
- Make hole for the eye can use a currant
- Paint with egg wash
- Bake in the oven for 10 - 15 mins

• ENJOY

