



Spider Bread



INGREDIENTS

You will need

- 1lb Bread Flour
- 1 Packet Dried Yeast
- 260ml Warm water
- 1 egg for brushing/ can use milk
- Flavours Optional (Garlic, Cheese, Herbs)
- Raisins for the eyes and noses, optional

DIRECTIONS

1. Preheat the oven to 200 degrees
2. Mix Flour and yeast together
3. Pour warm water into the dry ingredients, mix well
4. Put onto a surface and knead for 10-15 minutes
5. Leave to rise at least 60 mins in a warm place (I use the top oven)
6. Shape the balls for head and body of the spider and roll 4 pieces to make legs
7. Leave the spider to rest and rise for about 20 mins
8. Paint with egg wash
9. Bake in the oven for 10-15 mins

Enjoy!