



# Cheesy Bread Animals

It's great fun to make bread – it's a bit like playing with playdough. You can form these into round buns or into delicious cheesy animal shapes.

## Ingredients

225g/8 oz strong plain flour (plus flour to dust)  
Generous pinch of salt  
½ sachet (1/2 tbsp) fast action dried yeast  
½ tsp honey  
Pinch of cayenne pepper  
Approx. 150ml (1/4 pint) warm water  
60g/2 oz grated mature Cheddar cheese  
2tbsp freshly grated Parmesan cheese

## To Decorate

1 egg, beaten  
Currants  
Sesame seeds  
Poppy seeds  
Grated Cheddar cheese



## Method

1. Sift the flour and salt into a mixing bowl. Stir in the yeast, honey, cayenne pepper and mustard and just enough of the water to form a soft dough.
2. Transfer to a floured surface and knead lightly for about 5 minutes to make a smooth, pliable dough. Gradually knead the grated cheese into the dough (this will produce a slightly streaky effect).
3. Shape the dough into balls or animal shapes and transfer to a floured baking sheet. Cover them loosely with a tea towel and leave to rise in a warm place for about 1 hour or until doubled in size.
4. Brush with beaten egg. If making buns, sprinkle the tops with sesame seeds, poppy seeds or grated cheese. Add currants for eyes on the animal shapes. Transfer to an oven preheated to 200C/400F/Gas 6 and bake for 20 minutes or until golden brown. The underside should sound hollow when tapped. Leave on a wire rack to cool.

## Information

MAKES 6 BREAD ROLLS OR ANIMALS  
Prep time 40 mins plus 1 hour for rising  
Cooking time 20 minutes

Credits: Annabel Karmel Family Cookbook - bursting with fun and healthy ideas for babies through to adults, the delicious based recipes will make all the family smile, including the fussiest eaters. - £7.99 (Dennis publishing).

