

## Sea Turtle Bread

### Materials:

2 teaspoons active dry yeast  
1 cup warm water  
2 teaspoons sugar or honey  
3/4 teaspoon salt  
2 teaspoons vegetable oil  
2-1/2 to 3 cups all-purpose flour  
Raisins  
1 Egg  
Water Baking sheet  
Serrated knife  
Plastic wrap



### Directions:

1. Combine all ingredients.
2. Preheat oven to 375 degrees.
3. After the Turtle Bread Dough has risen once, punch it down and form balls for the shell (about 6 inches in diameter), the head (3 inches) and the legs (2 inches), and assemble on a greased baking sheet, adding a dough tail.
4. Texturize the shell's top by etching a crisscross pattern with the knife.
5. Use 2 raisins for eyes.
6. Let rise again for 30 minutes, covered with plastic wrap.
7. Brush lightly with egg wash (1 egg whisked with 1 tablespoon of water)
8. Bake for 25 minutes, or until golden brown.

TIPS: For more reptilian realism, add a couple of drops of green food coloring to the egg wash.