









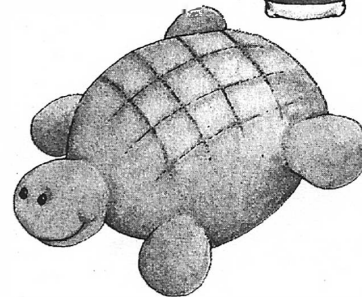


Special Baking Contest 4-H Food Show 2023



Turtle Bread

2½ to 3 cups of all-purpose flour   
1 package of quick-acting active dry yeast
1 tablespoon of sugar 
1 teaspoon of salt 
½ cup of water 
⅓ cup of milk 
1 tablespoon of margarine or butter 
1 egg
2 raisins



1. Mix 1½ cups of the flour, the yeast, sugar and salt in a large bowl.
2. Heat water, milk and margarine to 125° to 130°; stir into yeast mixture. Stir in egg. Stir in enough of remaining flour to make the dough easy to handle.
3. Sprinkle a surface lightly with flour. Turn the dough onto the surface; knead until smooth and elastic, about 5 minutes. Cover and let rest 10 minutes.
4. Lightly grease a cookie sheet. Shape a 2-inch piece of dough into a ball for head. Shape 4 walnut-size pieces of dough into balls for feet.

Shape 1 walnut-size piece of dough into tail. Shape remaining dough into a ball for body; place on cookie sheet and flatten slightly. Attach head, feet and tail by placing 1 end of each under edge of body to secure. Press raisins into head for eyes. Cover and let rise 20 minutes.

5. Heat the oven to 400°. Make crisscross cuts in body, ¼ inch deep, to look like a turtle's shell. Bake until golden brown, 20 to 25 minutes.

Makes 1 turtle bread.

- Recipe adapted from the Alpha-Bakery Gold Medal Children's Cookbook.