

PICNIC BOX SANTA BREAD

Food Fun with a Festive Twist

Santa Bread

Ingredients:

- 6 cups Bread Flour (split into 4 cups and 2 cups)
- 4 ½ tsp (2 packs) Quick Rise Yeast
- 2 tbsp Sugar
- 2 ½ tsp Salt
- 2 Cups Water (very warm)
- 4 tbsp Melted Butter
- 1 Egg
- Olive or Vegetable Oil
- 4 Currants or Raisins
- Red Food Colouring
- General Kitchen Equipment and Cling-film



Method:

Santa Bread is a great way to start the day!

1. Mix together 4 cups of flour with the sugar, yeast and salt in a large bowl using a wooden spoon.
2. Add the very warm water and the melted butter and mix for one minute.
3. Gradually add the 2 cups of flour a bit at a time until the dough is moist but not sticky.
4. Knead for 10 minutes until the dough is smooth and elastic.
5. Transfer the dough into a well-oiled bowl, turning over once to coat it with oil.
6. Cover the bowl loosely and put in a warm place until it has doubled in size; around 30-45 minutes.
7. Divide the dough into two as there is enough to make two Santa Breads.
8. Making one Santa at a time, break off 1/3 of the ball to make the features and 2/3 will form the face and hat. (use the pictures to see how to make the face and features)
9. Beat the egg in a small bowl and add a dribble of water to thin it a little. Use a little of the egg mix to stick the eyes, nose, moustache and beard to the face, don't forget to add the pom-pom to Santa's hat.
10. Brush all of Santa's face except the hat and nose with the egg wash (complete both faces before the next steps).
11. Mix a generous amount of red food colouring into the remaining egg wash and use it to paint Santa's hat and nose.
12. Give the cheeks a little colouring too so they look a little rosy.
13. Allow the breads to rise in a warm place until it has doubled in size; around 30 minutes.
14. While the bread is rising, pre-heat the oven to 350 / 180 degrees or gas mark 4.
15. Bake for 30 minutes or until it sounds hollow if you tap the back of the bread.

Food / Allergies: Check for allergies before you begin. Make sure you have suitable areas for storing and preparing food and avoid cross contamination of different foods. All activities must be safely managed.

Knives / Sharp Objects: Supervise young people appropriately when using knives. Store all sharp objects securely.

Hot Oven / Hotplates: Supervise young people appropriately when using an oven or hotplates for cooking.

