

MAKES:

16 servings

TOTAL TIME:

Preparation:

35 min. + rising

Baking time:

25 min.

BREAD BIRDS RECIPE

You can use currants *for the eyes* and an almond *for the beak*.

(or something that you really like – for example chocolate chips, raisins, just



INGREDIENTS

- › 3 to 3-1/2 cups **bread flour** (no substitutes), divided
- › 1/4 cup **sugar**
- › 1 package (1/4 ounce) active **dry yeast**
- › 1 teaspoon **salt**
- › 1/4 cup **butter** or **margarine**
- › 1/2 cup **milk**
- › 1/2 cup **water**
- › 1/2 teaspoon **almond extract**
- › 1 **egg**, lightly beaten
- › 16 slivered **almonds**
- › 32 **currants**
- › **HONEY BUTTER:**
- › 1/4 cup **butter** or margarine, softened
- › 2 tablespoons **honey**

DIRECTIONS

In a large mixing bowl, combine 1 cup flour, sugar, yeast and salt. In a saucepan, melt butter. Add milk and water; heat. Add to flour mixture and mix well. Stir in extract and egg; beat until smooth. Add enough remaining flour to form soft dough. Turn onto a floured board; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch the dough down; divide into 16 pieces. To shape birds, roll each piece into a 20 cm rope; tie into a knot. Cut one end a few times with scissors to form tail feathers. Tuck in the other end of the nose to form beak. Place on a greased baking sheet. Cover and let rise until almost doubled, about 30 minutes.

Bake at 180° for 17-20 minutes or until golden brown. Combine honey butter ingredients; brush over the hot rolls. Return to the oven for 3 minutes. With a toothpick, make small holes for the beak and eyes. Insert a slivered almond for the beak and currants for eyes. Serve with remaining honey butter if desired.

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Gregorčki on Slovenian rivers on **12th March** ... every year ...

