



EASTER BUNNY TWISTS

Ingredients

250g strong white bread flour, plus
extra for dusting

7g fast-action yeast

½ tsp salt

1 tsp mixed spice

½ tsp cinnamon

2 tsp caster sugar

1 ½ tbsp olive oil, plus extra for greasing

1 free-range egg, beaten

1 tsp honey

3 tsp desiccated coconut

READY IN:
1 HOUR 15
MINS PLUS
RISING TIME

MAKES:
6



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Method

1. Place the flour, yeast, salt, spices and sugar in a large mixing bowl and mix together. Make a well in the centre and pour in the olive oil and 150ml lukewarm water. Mix until the dough comes together, adding another splash of water if required. Tip the dough onto a lightly floured work surface and knead for approximately 5 minutes until it's smooth and springy.
2. Use your hands to roll the dough into a large sausage shape and cut into 6 equal pieces. Roll each piece into a thin strand (approximately 35cm long). Cut 1cm off the end of each strand of dough and roll into a ball. Set aside for later as these will make the tail of the bunny.
3. Place a piece of dough in a U shape on the work surface. Hold one end in each hand and cross over each other twice to make a twist, leaving a small hole at the bottom for the body and tail. Repeat until all the dough has been twisted into shape.
4. Line a baking tray with paper. Carefully place each bunny twist on the tray and gently flatten to help hold its shape. Pinch the ends into pointed shapes to form the ears. Brush the hole with a small amount of water and place the reserved ball inside. Repeat for each bunny twist.
5. Loosely cover the tray with oiled clingfilm and set aside in a warm place to rise for 45 minutes, or until doubled in size.
6. When the dough has nearly finished rising, preheat the oven to 180C. Brush each of the bunny twists with beaten egg and bake in the oven for 30-35 minutes until lightly golden. They should sound hollow when tapped underneath.
7. When cool, lightly brush the round bunny tails with honey and sprinkle with coconut. If they're not being eaten right away, store in an air-tight container until needed.