



# Alternative uses of rich bread dough



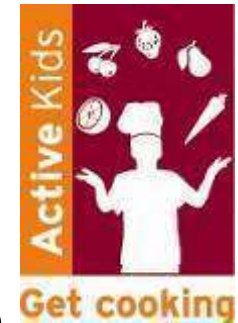
Spicy  
Apple  
Whirls

Easter  
tear-and-  
-share

Apricot and  
almond  
plait



# 1 Easter tear-and-share



- After rising, tip the rich bread dough onto a floured surface
- Shape into a long sausage
- Mark into 12 even sized pieces, with a knife



# Divide and shape



- Cut into slices then shape each one into a ball



- Flatten the ball
- Pinch opposite sides to make a four pointed star shape, as shown



# Arrange in lined tin



- Put the stars into a lined roasting tin (parchment or tin foil will stop them sticking to the tin after baking)
- Allow to prove until doubled in size



# Bake



- Bake 20 minutes at Gas 6 (200° C/180° C fan) until well risen, and golden brown

- Use the paper to help remove the treat and share from the tray



# Make the glace icing



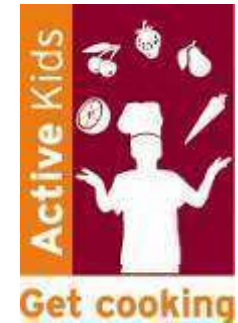
- Collect the equipment



- Sieve the icing sugar to remove any lumps



# Make the glace icing



- Add 2 x 5ml (tea)spoons cold water



- Add 1 x 5ml lemon juice.



## Then .....



- Mix with a wooden spoon, to make a smooth icing that runs easily off the spoon



- Brush the icing onto the treat and share



## Finish and serve



- Using a zester to produce strips of orange zest. Press really hard to remove the zest



- Sprinkle zest onto the iced treat and share, serve



## 2 Apricot and Almond Plait



- Snip 50g dried apricots into the basic bun dough



- Knead gently into the dough
- Shape into a sausage, divide into 5 equal pieces



# Shape



- Cut into pieces with a knife



- Roll each piece into a sausage shape, approx 25cm long



# Make the plait



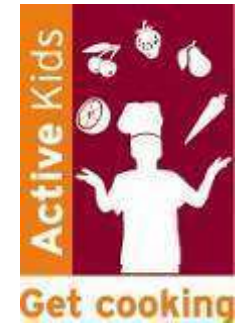
- Pinch together three strips at the top, plait these as shown. Place on a baking tray



- Twist the other two strips together, place on top of the plait



# Prove the Plait



- Make sure the plait is in the centre of the baking tray



- Allow to prove (until doubled in size)