

Doodle Bread:

How You Doo It...



In your pack you have got:

- A squisher
- A doodle shaper
- A doodle bread baking tin
 - Big doodle mix
 - Little doodle mix

In your house you will need:

- Warm water
- Vegetable oil
- Some hands

Preparation time: about 25 minutes | Baking time: 25-30 minutes

1. Make The Doodle Dough.

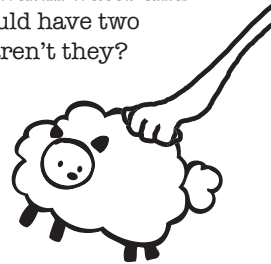


- a.** Pour Big Doodle Mix into a bowl. Make a well in the middle of your mix. Add one teaspoon of veg oil and roughly 215ml or so of lovely warm water into your well.

Mix all your stuff together. Best and messiest to do this with your hands. Go on, get stuck in. Once you've got a Doodle Dough Ball place it on the side, and admire your work.

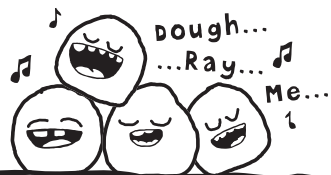
- b.** Do all this again with your Little Doodle mix, only this time add about 80ml or so of warm water and a smidgen of veg oil. Now you should have two nice balls of Doodle Dough. Cool aren't they?

2. Knead The Doodle Dough.



This is a really good bit. Start to knead your dough. This means you can whack it, squash it, bash it, pound it, press it, and generally play with it for 10 - 20 mins. Do the same with both Big and Little Doodle Dough.

3. Doodle Dough In The Tin.

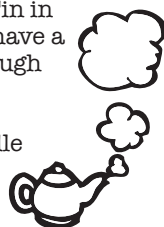


- Divide your Big Doodle Dough into 4 even blobs.
- Oil your Doodle really well. This is mega important.
- Put your Doodle Shaper into the middle of the baking tin, making sure the hooks of the Doodle Shaper are over the side of the tin
- Pop your four blobs of Big Doodle Dough into the four corners of the tin.
- Pop your lovely coloured Little Doodle Dough into the middle Doodle Shaper.
- Use the Squisher to push your Little Doodle Dough down into the Doodle.
- Use the handle of the Squisher to squish your four corners of Big Doodle Dough down.

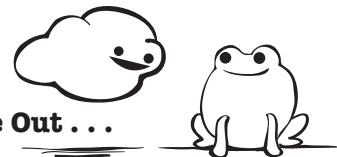
4. Cup Of Tea Time!



- Leave your Doodle Dough in its Doodle Tin in a warm, dry place. You can now go and have a nice cup of tea whilst the yeast in the dough works its magic.
- When you come back to the tin, the Doodle Dough should have doubled in size, and look all nice and puffy.



5. Doodle Out ...



Very gently hold the Little Doodle Dough in place with the squisher, and carefully remove the Doodle Shaper.

WATCH OUT!

If the Doodle Shaper isn't oiled enough the Doodle Dough might stick. If you push too hard with the Squisher, you'll squash your shape. But don't worry - The beauty of Doodle Bread is imperfection. To begin with your heart might look more like a cloud or a frog but that's all part of the fun.

6. Bread In.



- Pop your tin In the oven and bake for 25 - 30 mins at 220°C or Gas Mark 7.
- Turn Doodle Bread out the tin and allow to cool off.
- Slice your bread and - DA DAAAA - admire the fantastic Doodle inside!

