



**Family
Recipe**

Bunny Bread

Ingredients

- 2 cups flour
- 1 cup yogurt
- 2 egg yolks
- 2 tbsp maple syrup
- 1 teaspoon vanilla extract
- 2-3 tablespoons melted butter

Method

1. Pre-heat oven to 180°C.
2. Add the flour and yogurt to a bowl, then separate the eggs and add the yolks to the mixture along with the maple syrup and vanilla.
3. Using a spatula, mix the dough until it comes together, then empty on a well-floured work surface and knead until it comes together into a smooth dough.
4. Cut the dough in 8 parts, take 1 part and roll into a long sausage shape about 2.5cm thick. Fold the dough in half then twist around again to form a bunny shape. To make the tail, roll the leftover piece into a circle, place into the opening part of the base of the bunny.
5. Brush with a little melted butter, bake for 15-20 minutes until golden.

