

# Hedgehog Rolls

## **INGREDIENTS**

250g pack brown bread mix

1 tsp mixed spice

Zest of orange

13g butter

plain flour, for dusting

6 raisins

(Divided by 2)

## **METHOD**

Make the bread mixture with the butter following pack instructions.

Add mixed spice and orange zest.

Leave the dough to rest for 5 mins, then knead for 5 mins.

Cut the dough into three pieces.

Dust the surface with a little flour and shape each piece into a ball by rolling it between your hand.

Now make it hedgehog-shaped by pulling one side out a little and squeezing it gently into a snout. Be quite firm or it will bounce back.

Put the hedgehogs on a baking sheet, cover with a damp tea towel and leave to rise for 1 hr.

Heat oven to 200C/180C fan/gas 6.

Using scissors carefully snip into the dough to make the spikes on the backs of the hedgehogs.

Press raisins in for the eyes.

Bake for 15 mins or until the rolls are risen and golden.