



HARVEST MICE

For 12 mice use one 500g batch of roll dough

*White flour or oat bran for dusting
Cloves for eyes*

Method

Cut the dough into 12 pieces each about the size of a golf ball. Cut off a pea sized piece to make two ears, and a bean sized piece to roll out for the tail.

Roll the body piece into a ball under the palm of your hand then roll backwards and forwards a few times with more pressure on one side of your hand so that you get a cone shape (mouse shape?). The body needs to be really elongated with a very long snout, a bit like a shrew because it will puff up while it bakes.

Now moisten the base of the ears and glue them on. Roll out the bean sized dough to about 2 inches, moisten the tip, glue it on and curl it round towards the head. Add the cloves. These need to be really embedded in the dough otherwise they will get pushed out as the dough proves. Lastly moisten then sprinkle oat bran if you want a furry mouse.

Space out on a floured baking tray.

Put the mice in a warm place to prove for around 10 minutes. Turn on the oven in plenty time for it to heat up to 230°C

Bake at 230°C for 10 minutes. You can brush one or two mice with olive oil immediately they come out of the oven to give variety to the look of the mice. Cool on a wire rack.

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dough

water

white flour

bran for Perry mice

a bean for tail

a golf ball for body

a Pea for two ears

cloves