**Private Eye Penguin**

 **Cheesy Bread Animals**

 **Ingredients**

 **Bread**

**250g strong plain flour (plus flour to dust)**

**Generous pinch of salt**

**½ sachet (1/2 tbsp) fast action dried yeast**

**½ tsp honey**

**1 tsp dried mustard powder**

**Pinch of cayenne pepper**

**Approx. 200 ml of warm water**

**60g grated mature Cheddar cheese**

**2 tbsp grated parmesan cheese**

 **To Decorate**

**1 egg, beaten**

**Currants**

**Sesame seeds**

**Poppy seeds**

**Grated Cheddar cheese**

**Got everything you need?**

**Then let’s get cooking!**

1. **Sift the flour and salt into a mixing bowl.**
2. **Stir in the yeast, honey, cayenne pepper and mustard and just enough of the water to form a soft dough.**
3. **Transfer to a floured surface and knead lightly for about 5 minutes to make a smooth, pliable dough.**
4. **Gradually knead the grated cheese into the dough (this will produce a slightly streaky effect).**
5. **Shape the dough into balls or animal shapes and transfer to a floured baking sheet.**
6. **Cover them loosely with a tea towel and leave to rise in a warm place for about 1 hour or until doubled in size.**
7. **Brush with beaten egg.**
8. **If making buns, sprinkle the tops with sesame seeds, poppy seeds or grated cheese. Add currants for eyes on the animal shapes.**
9. **Transfer to an oven preheated to 400F and bake for 20 minutes or until golden brown.**
10. **The underside should sound hollow when tapped. Leave on a wire rack to cool.**