

Barnsley Museums Festival: Ned the Breadhog



Worsbrough Mill Country Park is home to all sorts of creatures. See who you can spot next time you visit- but in the meantime why not make your own Ned the Breadhog at home?

You will need:

500g Wholemeal Flour
7g Easy bake yeast sachet
1 ½ teaspoons caster sugar
1 ½ teaspoons salt
1 tablespoon soft butter
Approx ½ pint hand warm water



Make some bread dough (or salt dough if you don't want to eat your 'bread-hogs').

Leave the bread dough to rise for the amount of time recommended on your pack of yeast or flour.



Shape the dough into pear shapes. Snip the prickles onto your 'bread-hog' with clean scissors



After snipping in your prickles your bread hog should look something like this.



Add a nose and eyes with currants or sultanas.



If your dough needs to rise again follow those instructions on your yeast or flour pack then bake for about 20 mins at Gas 6 / 200c / 180c Fan.



WORSBROUGH MILL
WORKING MILL & COUNTRY PARK



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BARNSELY MUSEUMS



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