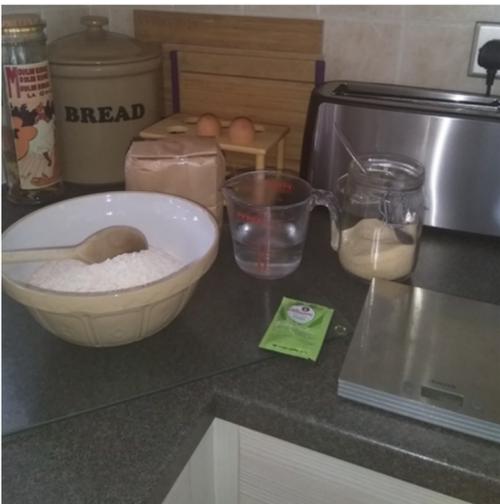




## Make your WOW! Ned the Breadhog

Do you sometimes have a night time visitor to your garden?

Why not make your own Ned the Breadhog at home?



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.

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