



Shelburne Farms Recipes

Little Breads

For eating

Preheat oven at 375°

1 ¾ cups warm water (wrist temperature)
1 T active dry yeast
2-3 T of sugar (or honey or maple syrup)
1 tsp salt
¼ cup vegetable oil
4-5 cups flour (mix of wheat and white)

1. Mix yeast, sweetener, and warm water in a large mixing bowl and let sit for about 5 minutes to allow yeast to activate.
2. Stir in a handful of flour.
3. Stir in salt and oil.
4. Add remaining flour one cup at a time to ensure you don't make the dough too dry. Knead dough until it forms a ball.
5. Divide into two pieces.
6. Place each piece into a bowl, cover with a damp cloth, and let rise in a warm place.
7. Divide dough into roll-sized pieces, knead into any shape, and place on a cookie sheet.
8. Bake at 375° for 10-15 minutes or until golden brown.

Playdough

For playing

2 cups flour
1 cup salt
1 tsp cream of tartar
2 T oil

2 cups water
Food coloring

1. Add food coloring to water until desired color (don't be bashful).
2. Mix dry ingredients in a bowl.
3. Mix colored water and dry ingredients in a saucepan on medium heat and stir together.
4. Stir until dough sticks together in a ball then remove from heat.
5. Let cool for a few minutes then knead a few times.
6. Keep in a sealed container to prevent drying out.

