

Sweet Dough for Bear Bread

from the Frugal Girl's grandma

2 pkg. (4.5 teaspoons) active dry yeast
2 cups milk
1/2 cup sugar
1/2 cup butter (8 tablespoons)
2 teaspoons salt
2 eggs
about 6.5 cups flour

In a large mixing bowl, dissolve yeast in 1/3 cup warm water. Heat milk, sugar, butter, and salt to 110 degrees F. Add to dissolved yeast along with eggs and 3 cups of flour. Beat for 3 minutes on medium speed (or stir thoroughly by hand). Add enough of the remaining flour to make a soft dough.

Turn dough out onto a floured surface and knead for 3-5 minutes or until smooth and elastic. Place in a bowl, cover with a wet tea towel, and let rise 1 hour.

Punch dough down and divide into fourths. Shape 2 fourths into balls and place on two greased baking sheets to serve as the body of the bears. Divide 1 fourth in half, shape each piece into a ball, and place above the body piece to serve as the head. Divide remaining fourth into 14 pieces, and shape each piece into a ball. Use 4 balls for the paws, 2 balls for the ears, and 1 ball for the nose of each bear.

Cover the bears with a wet tea towel and let them rise in a warm place for 30 minutes, or until doubled. Bake in a preheated 350 degree oven for 25-30 minutes, or until browned. Cool on a wire rack.

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