

## Tom Turkey Bread Centerpiece

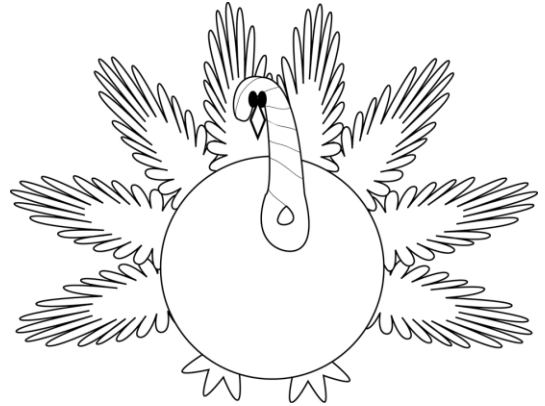
*A fun decoration that is good enough to eat!*

### Dough:

- 1 1/4 cups warm water
- 3 1/4 cups all-purpose flour
  - 2 tablespoons dry milk
  - 2 tablespoons granulated sugar
- 1 1/2 teaspoons salt
- 2 tablespoons oil
- 1 1/4 teaspoons bread machine yeast or fast rise yeast

### Decorations:

- 1 large egg
- 1 tablespoon water
- 1 raisin



**Bread Machine Method:** Place ingredients in the pan in the order listed and select the Dough setting; press start. Check dough after 5 minutes. Dough should form a ball around the kneading blade. If it is too dry, add 1 tablespoon of water; if too wet, add 1 tablespoon of flour at a time. When cycle has been completed, remove dough from machine.

**Traditional Method:** Dissolve yeast in water (110°-115°F) and mix in the remaining ingredients. Knead dough 7-8 minutes. Cover; let rise until double. Punch down dough, cover, and let rest 10 minutes.

**Frozen Dough Method:** Thaw 1 1/2 pounds of frozen bread dough, following manufacturer's instructions, but keep dough cool.

To shape turkey: Divide dough in half. Form one-half into a ball and flatten with rolling pin into a 6-inch circle. Place on large greased baking sheet.

Cut remaining half into ten equal pieces; shape into balls. Form eight of the balls into teardrop shapes about 4 inches long. Flatten with rolling pin. Using scissors, make clips on sides and top to form feathers. Place around turkey for tail feathers.

For head and neck, roll one ball into an 18-inch rope. Twist rope; fold in half. Using fingers, make a 3-inch vertical indentation in the body. Place rope in the indentation placing fold at bottom. Curve top so it resembles a candy cane, pinching ends together to seal.

Cut remaining ball into two pieces; flatten each into 2-inch circles. Cut wedges out to form feet. Tuck top of feet under body.

For beak, take scrapes of dough and flatten. With scissors, cut a diamond shape; fold in half. Position in curve of the head.

For eyes, flatten raisin and cut in half. On each side of beak, clip dough with scissors and place raisin in cuts.

Beat together 1 egg and 1 tablespoon water. Using pastry brush, brush entire surface with mixture. Let rise uncovered 25-30 minutes or until almost double.

Bake at 350°F for 25-30 minutes or until golden. (If one area browns more quickly cover with foil and continue baking.)

Place on cooling rack; let dry at room temperature for several days.

Use a picture holder to stand up turkey. Decorate table with turkey surrounded with fall fabric, leaves, wheat stalks, pumpkins and flowers.

Note: If you plan to eat the "turkey" as part as your meal, do not let dry.