




THE LAB

Eight pages of things to make and do



Bake leopard bread

This showstopper recipe might take a while but the results are grrrrr-eat!

- What you need**
- 250ml milk for the main bread mix, plus extra for the spots
 - 1 tbsp vanilla extract
 - ½ tsp salt
 - 25g cornflour
 - 50g salted butter
 - 375g bread flour
 - 70g sugar
 - 1 tsp instant yeast
 - 20g cocoa powder
 - Saucepan
 - Stand mixer
 - Three bowls
 - Three tea towels
 - Rolling pin
 - Loaf tin
 - Cloth

- Instructions**
- 1** Mix the milk, vanilla, salt and cornflour in a pan and heat until they thicken. Add the butter and stir until smooth, then leave to cool for 30 minutes.
 - 2** Put the bread flour, sugar and yeast into a mixer and pour in the thickened liquid. Mix on a slow speed and knead until smooth and shiny. Then, split the dough in two. Place one half in a bowl and cover with a tea towel, then divide the remaining half in two.
 - 3** Add 15g cocoa and 1tbsp milk to one of the smaller dough portions. Mix 5g cocoa and 1tsp milk into the other. Knead to get an even colour, place each in a bowl and cover for 90 minutes.
 - 4** Divide all three dough balls into around seven smaller balls. Roll them flat with a rolling pin. Then, roll the light brown dough into sausage shapes. Repeat with the dark dough, or wrap it around the light brown sausages. Your sausages should be as long as the loaf tin. Finish by rolling an outer layer of white dough around the sausages.
 - 5** Place all the dough sausages into a greased or lined tin. Cover with a cloth until they double in size then bake them at 170°C for 30–40 minutes. Wait for your bread to cool, then enjoy!



WARNING!
Ask an adult for help before using a hot oven.

For a leopard-spot effect, make an outer layer of dark dough.

How does it work?
Leopard bread is guaranteed to wow your family and friends. The pattern is simple enough to create but you won't know exactly how it's turned out until you slice open the cooked and cooled loaf. Some people say it looks more like a giraffe than a leopard but every loaf is different. Using milk instead of water makes the bread softer than typical loaves, and it goes well with sweet toppings like honey or hazelnut spread. The milk also means you need to bake it at a lower temperature than other breads, to avoid scalding the liquid.

REX SHUTTERSTOCK