

# EXPLORERS



## Picnic Box - Hedgehog Rolls

This activity is for Explorers  
but any section or leaders  
could take part too !

### What you need:

- 500g pack brown bread mix
- 25g butter
- Plain flour (for dusting)
- 12 raisins
- 6 flaked almonds
- Milk (for glazing)
- Basic kitchen equipment



### How to make it:

These rolls will keep for two days in an airtight container.

1. Make the bread mixture with the butter, following pack instructions. It's easiest to use a hand mixer but not difficult to do by hand. Leave the dough to rest for 5 mins, then knead for 5 mins.
2. Cut the dough into six pieces. Dust the surface with a little flour and shape each piece into a ball by rolling it between your hands. Now make it hedgehog-shaped by pulling one side out a little and squeezing it gently into a snout. Be quite firm or it will bounce back.
3. Put the hedgehogs on a baking sheet, cover with a damp tea towel and leave to rise for 1 hour.
4. Heat oven to gas mark 6, 200C or fan 180C.
5. Using kitchen scissors carefully snip into the dough to make the spikes on the backs of the hedgehogs. Press raisins in for the eyes and push a flaked almond into the end of each snout.
6. Brush with milk and bake for 15 minutes or until the rolls are risen and golden.

### Get more Foody:

Can you make any other  
animals or insects  
out of bread ?



### Safety Notes:

**Scissors / Sharp Objects:** Supervise young people appropriately when using scissors and knives.  
Store all sharp objects securely, out of the reach of young people.

**Food / Allergies:** Check for allergies before you begin. Make sure you have suitable areas for storing and preparing food and avoid cross contamination of different foods. All activities must be safely managed.

**Hot Oven / Hotplates:** Supervise young people appropriately when using an oven or hotplates for cooking.