

# Sourdough Easter Bunny

This is a family favorite, it can be made sweet or savory. Simple, versatile and large enough for a crowd. The center is perfect for your favorite dip! The dough is similar to a French brioche but not as rich and buttery. It is super soft, light, and fluffy. See bottom for flavor/pairing options!



## INGREDIENTS

### Sourdough Bunny:

300g milk, warm (100F)  
 120g water, room temp  
 60g organic cane sugar (*if making a sweet bunny add another 60g*)  
 150g sourdough starter, active & bubbly  
 750g organic bread flour  
 8g salt  
 50g butter

### Sweet Icing Glaze:

300g organic powdered sugar  
 3TBSP unsalted butter, melted and cooled slightly  
 4TBSP milk  
 1/2tsp vanilla extract

## DIRECTIONS

- Add warm milk, water, and sugar to bowl of stand mixer. Mix together until the sugar has dissolved. Now add active starter, bread flour and salt. Bring ingredients together to form a shaggy dough. This just means that the liquid and flour are brought together - the dough will look a bit dry at this stage.
- Using the dough hook of stand mixer, knead the dough for a few minutes until it's smooth.
- Add butter and continue to knead dough until it is smooth and elastic. This dough is not a sticky dough and should come together in one big ball.
- This should not take long using a stand mixer - no more than 5 minutes once the butter is added.
- Remove the dough from stand mixer, place into a bowl and cover with plastic wrap.
- Leave the dough to rise. Fermentation will depend on temperature so watch your dough rather than the clock. The dough must rise in the bowl about 50%, it will rise another 50% once you've shaped. - if it doesn't rise properly, your bunny won't be as fluffy or it will be too hard to shape if it's over fermented.

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- Once the dough has doubled, turn it out onto the counter and form into a rough rectangle.
- Using a dough scraper, cut the dough into 4 equal portions (mine are roughly 354g each). Take one of the portions and divide it into 2 equal portions (this will create the ears). Mine are roughly 177g each.
- Roll the 3 large pieces of dough into long braids, about 30in long. And the smaller portions roll to about 8in long.
- Braid the 3 long portions and wrap around a 4in oven safe bowl/ramekin on a large baking sheet covered with parchment paper. Do the same with the bunny ears and attach. You can see exactly how I do this in the video tutorial.
- Preheat your oven to 350F and set aside for a second rise - you want it to be puffy (again, watch your dough not the clock).
- Once puffy, brush with some milk.
- Place into the oven and bake at 350F for around 15-18 minutes. It should be just lightly browned on top.
- Take out of the oven and place on wire rack

**FOR SAVORY VERSION: Brush generously with butter + flaky sea salt. Allow to cool then serve as you wish.**

- Once cool, it's time to ice them!
- Add the glaze ingredients (minus sprinkles) to a bowl. Add just enough milk to bring it together into a smooth paste. You don't want it too runny - but smooth enough that you can brush it on the bunny.
- Brush the bunny completely with the glaze. Then add the sprinkles soon after, before the glaze sets.
- Enjoy!



## **FLAVOR/PAIRING OPTIONS:**

For savory: Brush garlic on with the butter and salt. Serve with spinach artichoke dip, hummus, pesto, baked mozzarella marinara dip.

For sweet: Swap the vanilla extract in the glaze for lemon or orange, or add cream cheese. Serve with hazelnut chocolate spread, strawberry, raspberry or blueberry compote.

# Sourdough Easter Bunny *(discard option)*

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## INGREDIENTS

### Sourdough Bunny:

- 300g milk, warm (100F)
- 120g water, room temp
- 60g organic cane sugar *(if making a sweet bunny add another 60g)*
- 8g Instant Yeast
- 150g sourdough starter, discard
- 750g organic bread flour
- 8g salt
- 50g butter

### Sweet Icing Glaze:

- 300g organic powdered sugar
- 3TBSP unsalted butter, melted and cooled slightly
- 4TBSP milk
- 1/2tsp vanilla extract

## DIRECTIONS

- Add warm milk, water, sugar and instant yeast to bowl of stand mixer. Mix together until the sugar has dissolved and yeast is foamy.
- Now add sourdough starter, bread flour and salt. Bring ingredients together to form a shaggy dough. This just means that the liquid and flour are brought together - the dough will look a bit dry at this stage.
- Using the dough hook of stand mixer, knead the dough for a few minutes until it's smooth.
- Add butter and continue to knead dough until it is smooth and elastic. This dough is not a sticky dough and should come together in one big ball.
- This should not take long using a stand mixer - no more than 5 minutes once the butter is added.
- Remove the dough from stand mixer, place into a bowl and cover with plastic wrap.
- Leave the dough to rise until doubled. The dough must double - if it doesn't, your bunny won't be as fluffy.

# Sourdough Easter Bunny *(discard option)*



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# Hi, I'm Lyndsay!

I'm a Registered Holistic Nutritionist, Trainer, and mom. I love creating and sharing recipes that not only nourish my family but are also delicious. Cooking and baking real food and bread is my love language. If this is your vibe too, I'd love to connect! Here's where you can find me:

