**RECIPES**

**Turtle Bread**

**Ingredients**

2-1/4 to 2-3/4 cups all-purpose flour

1 tablespoon sugar

1 package (1/4 ounce) quick-rise yeast

1 teaspoon salt

1/2 cup water

1/3 cup milk

1 tablespoon butter

2 eggs

2 raisins

**Directions**

1.    In a large bowl, combine 2 cups flour, sugar, yeast and salt. In a small saucepan, heat the water, milk and butter to 120°-130°. Add to dry ingredients; beat just until moistened. Add 1 egg; beat until smooth. Stir in enough remaining flour to form a soft dough.

2.   Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Cover and let rest for 10 minutes. Shape dough into one 2-in. ball, four 1-1/2-in. balls, one 1-in. ball and one large round ball.

3.   For turtle shell, place the large dough ball in the center of a greased baking sheet. Place the 2-in. ball at the top for head; position 1-1/2-in. balls on either side for feet. Shape the 1-in. ball into a triangle for tail; place on opposite side of large ball from head.

4.    Press all edges together to seal. Add raisins for eyes. Cover and let rise in a warm place until doubled, about 25 minutes.

5.    Beat the remaining egg; brush over dough. With a sharp knife, make shallow diamond-shaped slashes across top of turtle shell.

6.  Bake at 350° for 35-40 minutes or until golden brown. Remove to a wire rack to cool.

**Yield:**1 loaf.

**Pita Bread**

Preheat the oven to 500

 Measure into a large bowl 1 1/2 cups lukewarm water

2 teaspoons of honey

Stir in 1 package of yeast. Let it sit in a warm place for about 5 minutes.

Stir in 1teaspoon of salt 3 cups of flour

Knead the dough for about 10 minutes. Sprinkle on more flour if it gets sticky.

Divide the dough into twelve pieces. Roll or pat the pieces until flat.

Put them on a lightly oiled or buttered baking sheet. Cover with a damp cloth and let them rise in a warm place for about 45 minutes.

Bake for about 12 minutes until lightly browned.