DOUGH SCULPTURE
For sheer sensory pleasure, few art materials can rival fresh bread dough. We used the following recipe to bake a turtle bread with a crisscross shell and raisin eyes. Artists should, of course, feel free to sculpt anything.

INGREDIENTS
- 2 teaspoons active dry yeast
- 1 cup warm water
- 2 teaspoons sugar or honey
- 3/4 teaspoon salt
- 2 teaspoons vegetable oil
- 2 1/2 to 3 cups High Gluten flour

Dissolve the yeast in warm water for about 1 ½ minutes.
Whisk in the sugar or honey, salt, and oil.
Slowly stir in the flour and, as it becomes harder to stir, turn the dough onto a lightly floured countertop.
Dust the dough with flour and knead it by folding it in half and pressing it with the palm of your hand. Continue to knead until the dough springs back when you lightly poke it with your finger.
Form it into a ball, place it in a lightly greased bowl, and cover it with a clean towel or plastic wrap.
Let it rise in a warm place for 30 minutes (it’s risen enough if it doesn’t spring back when you poke it with your finger).
Punch down the dough and sculpt it as you like. (For our turtle, we joined six balls, etched the shell with a knife, and stuck on raisin eyes.)
Cover your finished sculpture with plastic wrap and allow the dough to rise again for 30 minutes.
Heat the oven to 375°F. Lightly brush the dough sculpture with egg wash (an egg whisked with 1 tablespoon of water) and bake for 25 minutes or until golden brown.