Hello everyone and welcome back to week two of functional and nonfunctional bread sculpture making for Crafternoons. My name is Lizzie and this week we will be making some nonfunctional sculptures that are still kind of functional because they are made out of bread and you can eat them, but make some more crazy designs using bread dough again, as we're sculpting material. So with that we are going to go ahead and get started.

Last week we took a look at functional sculptures making bread bowls and tied in a bit to our spring 2020 BFA show with this work by Jacob stuck. This week we'll be tying into another ceramic artist, Sarah Heinsbergen and while her work is nonfunctional sculpture. Today we'll be following this trend of nonfunctional sculpture making by creating something new and exciting with our dough.

Finally, this is the recipe I used from the site let the baking begin. It's just their sweet bread recipe. It's a very simple recipe, this is only the second time that I've ever made bread, and it is delicious.

I am at the point where I have already proven my bread for its first stage. And this week, as the recipe I attached shows. I used a sweet bread recipe exactly as it said the only thing I did different was I added cinnamon to my actual bread, because I thought it would be really tasty. So I have this awesome sweet bread it is still a yeasted bread so it needed to rise. And now it's nice and fluffy. The original recipe calls for this to be a braid. And I want to get a little bit crazier than that I want to make some really fun crazy bread. So today I am going to make a lizard, or dragon depending on how it turns out. So what I'm going to do actually for that because this is a braided bread is I'm going to separate this into the pieces of my lizard. So I'll have a head, a body, a little bit for the tail of the legs. And from there, I'm going to braid, each of those pieces
so that I still have that braided texture because that's what this bread is meant to do. So first things first we are going to cut our bread into the head, the body, the tail, and then one little section that will cut at once for all four legs.

All right, so now I have my head, my tail, my body, and then these will turn into my four little legs. Now that we've portioned all of our dough out what we're going to do is decide which pieces we are going to use the braiding technique for because those pieces we are going to need to cut three more pieces at a time. I plan to use the braid, definitely for the body, and for the tail. So what I'm going to do is I'm going to go ahead and move just for ease all of these extra pieces out of my way, so I don't get confused with cutting them up. We'll go ahead and cut these two into their respective containers.

So, this will be the body of my lizard. It's currently in three pieces. What I'm going to do to get these ready to braid is I'm going to roll, each of them out. It depends on how kind of long you want your body to be. But remember when you braid you lose length. So, I'm rolling these out. And I'm going to make them longer than I want the body to be because I'm going to lose some length, as I go. Now it's time to do the actual braid. So when you are braiding what you're going to do is you're going to take right over middle, and then left over middle. First, one thing that I do want to do is because of lizards body is kind of it's not just like a square, it goes out and in, I'm going to grade it more tightly at the top, than I am, anywhere else on the bread, so that way get kind of this, the shape. So I'll start to make my brain a little looser, popping out a little bit more. Popping out the most here, remember that's gonna take up more bread. So then you want to go back in and tighten that again. I'm gonna kind of push this in here and make it a
little bit stouter. By doing that, I pushed my bread together, kept this fun braid that was just the butter that I didn't knead very properly. And I have this kind of lizard body shake.

Now we'll go ahead and braid the tail. And then we'll get to sculpting the head and the arms.

Now we're getting to the final details of our lizard, you can see I've got my other two pieces just kind of sitting off to the side. Make sure you clean off your table before you do that. And now I'm going to move on to my little legs. So for each of these, I am going to do a cut each in half, and then twist the two together. And at the end of that little twist I'm going to let the little end pieces kind of stick up a little.

Last we have the head. So what I'm going to do here is first roll around some flour so it's easier to work with. First, I'm going to pull off just a little bit here. So I can use it to add on at the end for a few pieces. And now that that is done, I'm just going to go ahead and I'm going to make some little divots here to stick my eyes in, and that is going to help the dough just kind of stick because we just put flour on it. You want to get down to that sticky dough so it sticks together. Then we'll just make some eyelids real quick. That's a lot easier than it sounds. All you're going to do is take a small little bit of dough, roll it out into just like this little my rolled really thin at the ends, but a kind of little cylinder there, and wrap it right around the top of the piece you just did. And then finally, we'll give our lizard a little tongue sticking out. I'm going to
twist this again so it looks like the rest of the bread like a little twisty arrow, and we'll just stick that right in its own mouth.

So next up is going to be the assembly and we're going to go ahead and do that right on the pan that this is going to cook on. All right, so I've made sure to oil and flour my pan because they've had a little bit of trouble with bread sticking before. And what I'm going to do is I'm going to take all the pieces, starting with my body and assemble right on here. So I'll go ahead and I will add my tail. And then curve that around so it fits on my pan and as I do that kind of blends the two doughs together, so that that looks like I made it all at once. I'll take my little feet, and do the same with them sticking them kind of underneath. And then finally I will take the head and kind of set that on top there and blend it just ever so slightly, so that it sticks to my other bread, and I lost my tongue when I did that. So I'm going to stick that tongue back on and it's going to go the opposite direction of the tail. Like let's give the head little bit of a tilt here, so that it's kind of this cool little curve motion, away from the tail. And so now we have this awesome lizard, and it's going to need to prove. Alright, you're gonna want this to prove until it doubles in size and of course when it does by it's going to lose a little bit of its definition, but it's going to taste better. So I recommend doing that. And, yeah, we'll go ahead just cover this with a clean towel and let it do its thing to take up about an hour.

Lastly, I will be applying an egg wash, which was just an egg yolk and a little bit of milk. I didn't even measure it. And I will be applying this egg wash to the top of my bread sculpture, this is going to make it have that shiny look at it at the end, which I think is perfect for lizard sculpture. And I'll also be adding a little bit of a cinnamon sugar mixture like what you would put on toast, only because I think it would taste good.
Now I'm going to pop this into the oven at 350 degrees for 30 minutes, or until golden brown. And this was the final product. I removed it maybe a little bit late. It's a little bit browner than it needs to be. But it is super yummy. It's great with butter jam, even a little bit of icing if you're feeling fun. Make sure to tune in. At the end of the week for our live stream and we'll see you next time.