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Bonnie & Twill's Beastly Braided Bread

District 8 is a small district located near what today we call the Great Lake Region, the Midwest. This district is described by Susanne Collins to be very industrial and is known as the clothing distributors throughout the districts. They have very strict security because the people of the district are known to rebel against the capital. These folks are always looking for hope, in such forbidding living conditions. Bonnie and Twill are two characters that are rebels from district 8 who are escaping to district 13. On their travels, they have a run in with Katniss and show her the mockingjay stamp on their bread. This mockingjay represents Katniss and the rebels.

In our recipe to represent this district we began creating the Braided Bread, showing the clothes made by this district. We mixed sesame seeds into the recipe to show how dirty the industrial environment is. To represent the Midwest location and maple trees surrounding them we have a maple syrup glaze on the top of the bread. The air is also polluted from all of the factories so we sprinkled cinnamon on top to show the constant haze over the district. Lastly we place pecans in the shape of a mockingjay to act as a symbol for the rebels of district 8.

- 1 package of quick rise yeast
 - 1 cup warm water
 - 2 Tbsp sugar
 - 2 ½ cups flour
 - 1 egg
 - 2 Tbsp of olive oil
 - Handful of pecans
 - ¼ cup of maple syrup
 - ½ cup of cinnamon
 - 1 cup sesame seeds
- Dissolve yeast and sugar in warm water and set aside for 5-10 min.
- Combine dry ingredients in large bowl (Flour and sesame seeds).
- Add egg and olive oil to yeast mixture and slowly stir into dry ingredients until sticky but smooth dough is formed. If it is too sticky just add a little flour until it is manageable enough to knead until somewhat smooth.
- Let rise in a greased bowl for 30min. (Put the bowl covered with a towel in the oven with just the light on and it will rise really well.)
- Punch down and separate into 3 even pieces and roll and stretch into tubes about 18" long. Braid pressing ends tightly together.
- Let rise for another 20-30min and bake on a lightly greased cookie sheet at 400 F for 15 min.
- When done, lightly glaze with maple syrup, let harden 1 minute, then sprinkle a light powder of cinnamon on top of the maple syrup. Lastly, arrange the pecans in form of the infamous mockingjay.