

Basic equipment-



Two pounds of butter in quarters, a large plate to build the lamb on, a smaller plate for working with the butter and extra pieces, three toothpicks, a butter knife, paper towels...and most important... **CLEAN HANDS!**

A cake holder can protect your lamb when it's done. Think ahead about where the finished lamb will be stored- it will take a lot of room in a fridge which may already be stuffed with Pascha dishes. If the weather is not hot, it can be outside in a covered keeper.

It's good to work in a cool environment. If it gets too warm, the butter slips instead of sticks, so it may need to go back in the fridge to cool down.



Cut off an edge of three of the sticks lengthwise. Save the cut pieces on the working plate. Place a whole stick on the large plate toward the back and to the right edge to leave room for the legs of the lamb to stretch out. Position the three cut quarters together with the whole stick so that the angled edges give the body a rounded look.



Smooth the edges with a knife and fill in the cracks with the butter you pick up. Butter is very forgiving. If you run into a problem, you can cut off some butter or get part of the extra butter to fill a spot. And these instructions are only suggestions- you may find another way to do it all!



Cut a stick in half lengthwise; then again so that you have four thin quarters of a stick. Then cut two of the thin sections at a 45 degree angle, about one quarter from one end.



Place the long pieces near the back of the lamb body for back legs and stick the short pieces onto the end for hooves. With the knife or fingers, round the sharp edges on the legs and push together the pieces to seal at the joints. Then, add small pieces of the parts removed from the first sticks to make a knee shape and a tail.



Now for the neck- Take a stick of butter and cut it at a little less than a quarter. Slice off a little of all the edges to round and then place at the front of the body. The excess butter you removed can be used to fill in the gaps where the neck joins the body. Adjust length, if needed, by adding a piece of butter or cutting it down.



Next come the front legs...

Cut the two remaining thin strips in half at a forty-five degree angle.

These will be placed at the shoulder area for front legs.

I normally set one folded on itself and one with the knee up, but you can decide what you'd like to do.

Use your fingers to press, smoothing and joining the separate pieces.

Add a small hoof shaped piece and a shoulder at the end.



And finally, the head-



Cut a stick at around three quarters. Trim the front for a nose and round the back a little. Use a toothpick to add strength to the attachment to the neck.



Add a large pat of butter on top of the head and two smaller ones at the cheeks. Add an angled piece to make a slope to the nose and fill in with some extra butter to make a smooth, rounded head.



Cut a one inch piece of extra butter for an ear.



The ear is shaped like a leaf with a flat edge that presses onto the head with a toothpick for support.





If you like, you can use a wooden skewer and cut a piece of paper for a flag. To make the flag, fold a piece of paper and cut a reverse arrow shape. Glue the folded flag onto the stick. A red- colored cross design is traditional.

Some people add a woolly look by squeezing butter through a garlic press. The plate can be decorated with flowers, vegetables, flower-shaped butter. Add food coloring for a festive spring-time look.



Christ is Risen!