

Cinnamon Star Bread

Ingredients

- 1 1/2 c Warm Water
- 1 T Yeast
- 2 T Sugar (plus 1/2 cup)
- 4 T Butter
- 1/2 t Salt
- 4 c Flour
- 1 T Ground Cinnamon
- 1 Egg
- 1/2 c Powdered Sugar
- 1/4 t Vanilla Extract
- 1 1/2 t Water

Instructions

1. In the bowl of a stand mixer fitted with the dough hook, stir together warm water, yeast, and 2 tablespoons sugar. Let stand for about 5 minutes. Add 2 tablespoons softened butter, salt, and 2 cups of the flour. Mix on low-speed until the ingredients begin to come together.
2. Add 1 cup of flour and mix for 1 minute more then add the remaining 1 cup flour. Mix on low-speed until the final addition of flour is fully incorporated into the dough. Increase the speed to medium and knead until the dough is smooth and elastic, about 5 minutes. Remove the bowl from the mixer and cover it with plastic wrap. Let the dough rise in a warm place until doubled in volume, about 1 hour.
3. While dough rises, prepare filling. In one small

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bowl, combine 1/2 cup sugar and cinnamon. In another small bowl, melt 2 tablespoons butter in microwave for 30 seconds. In a third small bowl, whisk egg. Line a sheet pan with parchment paper.

4. Turn dough out onto a lightly floured surface and form into a ball. Slice dough into three even pieces. Working with one portion of dough at a time, roll out into a 12-inch circle. Transfer dough circle to prepared sheet pan. Brush with melted butter. Top with half of the cinnamon-sugar mixture. Roll out a second circle the same size as the first. Place it on top of the filling-covered circle. Repeat the process by adding butter and then the remaining half of the cinnamon-sugar. Top with the final dough circle.

5. Place a 3-inch small bowl in the center of the

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dough. Cut 16 strips from the center bowl to the outside of the dough, slicing through all of the layers. Using both hands, take two adjacent strips and twist them outwards, revealing the layers inside. Pinch the ends of the strips together and tuck them under slightly. Repeat with all remaining dough strips to form 8 spokes on the star.

6. Remove the bowl from the center of the dough. Allow dough to rise for 30 minutes. Preheat the oven to 400 degrees.

7. Just before baking, brush bread with egg wash. Bake until light golden brown, 15 to 17 minutes.

8. Meanwhile, whisk together powdered sugar, vanilla extract, and water. Place bread on cooling rack and drizzle over the top. Serve immediately.