**CINNAMON STAR BREAD**

This pull-apart style sweet bread is a show-stopping riff on a classic cinnamon bun. While it bakes, the cinnamon sugar filling caramelizes and gives the bread a wonderful sweet and crunchy coating, while the interior remains soft and tender. It’s a holiday treat that will disappear in a flash.

**INGREDIENTS:**

FOR DOUGH:

1. ¾ cups +2 to 4 tablespoons (7 to 8 ounces) of lukewarm water
2. 2 cups (8-1/2 ounces) unbleached all-purpose flour
3. ¼ cup (4 tablespoons, 2 ounces) unsalted butter, softened
4. 1 teaspoon buttery Sweet Dough Flavor
5. 2 Teaspoons Yeast
6. 2 Tablespoons (7/8 ounces) sugar
7. 1 Teaspoon salt
8. ¼ cup (1-1/4 ounces) dry milk
9. ¼ cup (1-5/8 ounces) Potato Flour

FOR FILLING

1. 1 large beaten egg
2. 1/3 cup (2-1/4 ounces) Cinnamon Sugar Plus

**DIRECTIONS:**

FOR DOUGH:

Combine all of the dough ingredients and mix and knead by hand, mixer, or bread machine, to make a soft, smooth dough, using an extra tablespoon or 2 of water if dough is dry. Place the dough in a lightly greased bowl, cover, and let it rise for 60 minutes, until it’s nearly doubled in bulk.

Divide the dough into 4 equal pieces. Shape each piece into a ball, cover the balls, and allow them to rest for 15 minutes.

On a lightly greased or floured work surface, roll 1 piece of dough into a 10 inch circle. Place the circle on a piece of parchment, brush a thin coat of beaten egg on the surface, then evenly sprinkle with 1/3 of the cinnamon-sugar, leaving ¼ inch of bare dough around the perimeter. Roll out a second circle the same size as the first, and place it on top of the filling-covered circle. Repeat the layering process—egg, cinnamon-sugar, dough circle---leaving the top circle bare.

Place a 2-1/2 to 3 inch round cutter in the center of the dough circle as a guide. With a bench knife or sharp knife, cut the circle into 16 equal strips, from the cutter to the edge, through all the layers. Using two hands, pick up two adjacent strips and twist them way from each other twice so that the top side is facing up again. Repeat with the remaining strips of dough so that you end up with eight pairs of strips. Pinch the pairs of strips together to create a star-like shape with eight points. Remove the cutter.

Transfer the star on the parchment to a baking sheet. Cover the star and let it rise until it becomes noticeably puffy, about 45 minutes.

While the star is rising, preheat the oven to 400 degrees F. Brush the star with a thin coat of the beaten egg. Bake it for 12 to 15 minutes, until it’s nicely golden with dark brown cinnamon streaks; the center should register 200 degrees F. on a digital thermometer. Remove the loaf from the oven and allow it to cool for 10 minutes before serving.