

Cinnamon Star Bread

Makes one loaf, about 8-12 servings

Dough

2 cups (240 grams) AP flour
1/2 cup (46 grams) dried potato flakes
1/4 cup (28 grams) nonfat dry milk
3/4 cup + 2 - 4 tbsp (210-240) grams warm water
4 tbsp (57 grams) unsalted butter, room temperature
1 tsp vanilla extract
2 tsp instant yeast
2 tbsp (25 grams) granulated sugar
1 tsp salt
1 egg, beaten

Filling

6 tbsp (85 grams) unsalted butter, melted
1/2 cup (100 grams) packed light brown sugar
1 tbsp cinnamon

Icing

3 tbsp (42 grams) unsalted butter, room temperature
3 ounces cream cheese, room temperature
2 cups (227 grams) confectioner's sugar
1/2 tsp vanilla extract
3 tbsp (45 grams) milk

Instructions

1. In the bowl of a stand mixer, whisk together the flour (2 cups), potato flakes (1/2 cup), and dry milk (1/4 cup).
2. Add the instant yeast, warm water, butter vanilla, sugar, and salt. Mix on low with a paddle attachment until a loose dough forms.
3. Switch to a dough hook attachment and mix on medium-low for 2-3 minutes. The dough should be very soft.
4. Lightly grease a large bowl with non-stick cooking spray. Place the dough into the bowl and flip over so all sides are oiled. Cover with plastic wrap and place in a warm area to rise until doubled in size, about 1 hour.
5. Mix the brown sugar and cinnamon together and set aside.
6. On a lightly floured work surface, divide the dough into 4 equal pieces. Shape each piece into a ball, cover the balls and allow them to rest for 15 minutes.
7. Roll one piece of dough into a 10 inch circle. Place it on the parchment paper, brush a thin coat of butter on the surface and evenly sprinkle 1/3 of the cinnamon sugar mixture leaving a 1/4 inch of bare dough around the perimeter.

8. Roll out the remaining balls of dough and layer with the butter and cinnamon sugar. The top layer remains bare.
9. Place a 2 1/2 to 3 inch bowl in the center of the dough circle as a guide. With a sharp knife or pizza cutter, cut the circle into 16 equal strips from the bowl to the edge, through all the layers.
10. Using both hands, take 2 adjacent strips and twist away from each other twice so that the top side is facing upwards. Repeat with the remaining strips of dough so that you have eight pairs of strips.
11. Pinch the pairs of strips together to create a star-like shape with eight points. Remove the bowl. Transfer the dough to a parchment lined baking sheet.
12. Cover the dough with plastic wrap and allow it to rest for about 45 minutes.
13. Preheat the oven to 400 degrees Fahrenheit. Brush the dough with egg wash before placing it in the oven. Bake for 12-15 minutes, until golden brown.
14. While cinnamon star bread is cooling, make the icing. In a medium bowl mix the cream cheese, butter, and vanilla together to combine (about 2 minutes). Add the powdered sugar and mix until smooth. Add the milk a little at a time until you get the right consistency.
15. Drizzle the bread with the icing and enjoy!