

CHRISTMAS STAR BREAD

*Chefsville
Kids*

COOKEE'S TOOL KIT

Measuring cups & spoons
Small & medium sized bowl
Sheet pan
Baking parchment
Chef's knife
Small spatula
Rolling pin
Pastry brush
Sifter
Adult Supervision



Ingredients

2 tbsp sugar

2 tbsp yeast

3 cups all-purpose flour

½ teaspoon salt

1 egg

½ cup butter

¾ cup milk

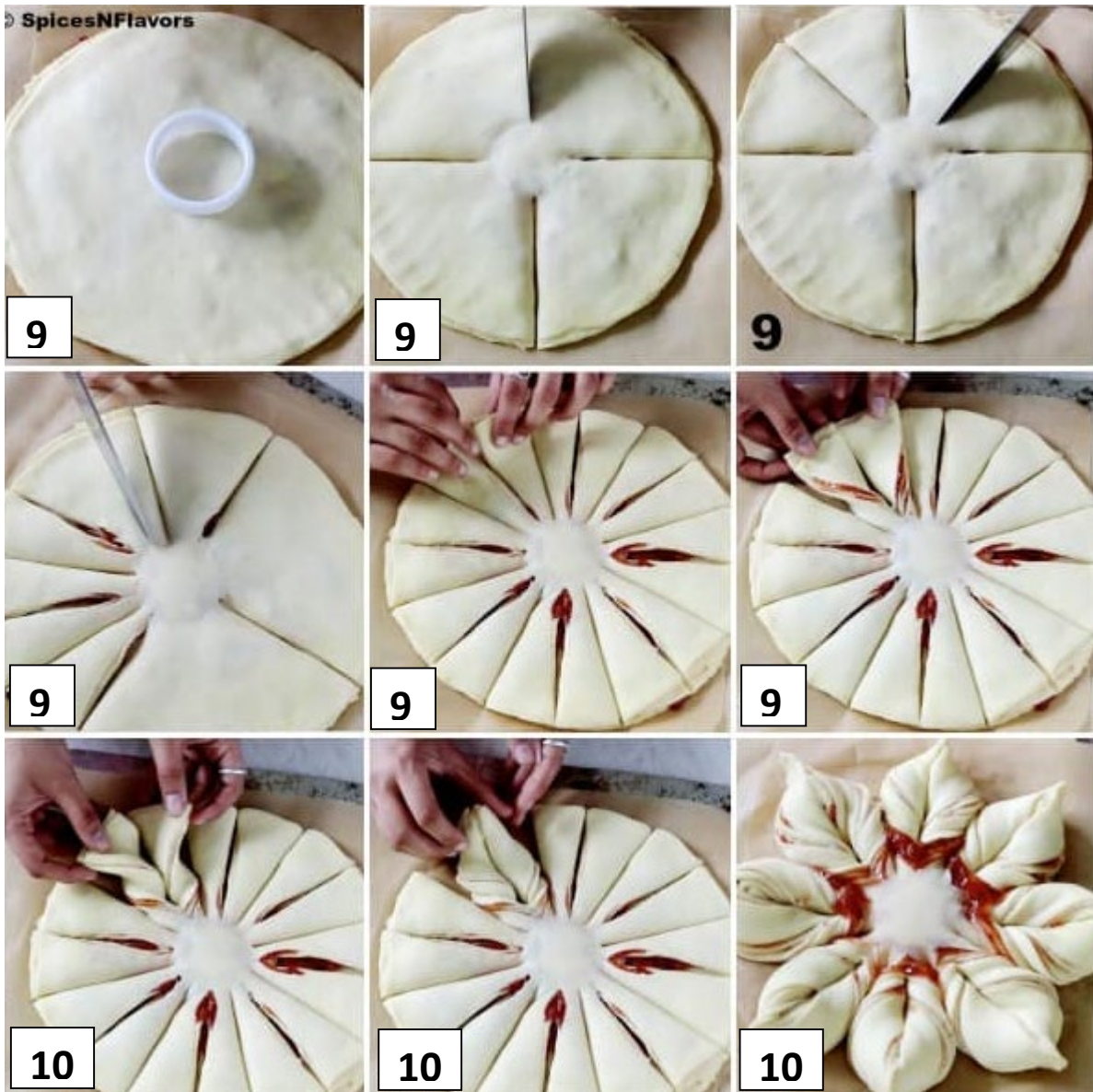
¾ cup preserves, jam or jelly**

Directions

1. Warm milk to just over 100°F. Place yeast in a bowl. Add warmed milk and then the sugar. Stir until blended. Let sit for 5 minutes to bloom the yeast.
2. In a small bowl, whisk the egg. Then add slightly melted butter. Stir.
3. Add egg-butter mixture to the yeast mixture.
4. Sift flour, then add 1/3 of the flour to the wet ingredients. Stir until combined, then add another 1/3rd of the flour and stir. Repeat with the remaining amount. Mix/knead for 12 minutes or until it is smooth. Place the dough into a bowl that has been greased with oil. Cover and allow the dough to double in size, about an hour.
5. After an hour, dust a marble board or kneading surface with flour and take the dough and lay it on it. Pat it into a circle then cut into quarters. Roll each into a ball tucking in the dough to the bottom.
6. Using a rolling pin, take one ball and roll it out into a circle. Use a bottom of a spring form pan as a circle or any other guide that will fit into your baking sheet. Recipe produces a 10 to 11-inch circle. Cut the rolled dough using your guide. Sit the circle unto a sheet pan lined with baking parchment.

CHRISTMAS STAR BREAD

- Brush some fruit preserves, jam or jelly onto the top of the circle leaving about an inch from the edge without filling.
- Repeat rolling jam onto next two dough balls. Cut the dough into the same size circle as the first round. Stack the 2nd circle on top of the first and spread some of the preserves, jam or jelly. Repeat with the third circle of dough. For the fourth circle of dough do not top it with anything. Later there will be an egg wash and baker's sugar.
- Place a small lightweight cup over the center. Then using a chef's knife cut the dough like a pizza. Then cut each piece of in $\frac{1}{2}$ again so that there are 16 total cuts. See picture.



- Take two pieces, one in each hand and twist twice outwardly. Then with the third twist connect the ends. Pinch the ends so they stay together.

CHRISTMAS STAR BREAD

11. Cover the bread and allow to rise again for at least 30 minutes.
12. Open the oven and be sure the rack in the middle is ready to use. Then preheat the oven to 375°F.
13. Brush the top with a beaten egg, then top with some baker's sugar. Baker's sugar is thicker than table sugar. It makes the pastry look professional and gives a nice crunch.
14. Bake in the middle rack for 12-18 minutes or until it is golden brown and beautiful. Remove from oven and allow to cool.
15. When the star bread is totally cool, 20 minutes, then add 1 tablespoon of confectioners' sugar/powdered sugar to a small sieve and dust the top of the star bread with it. Let it snow all over the bread.

Place bread onto a beautiful serving platter and take to the table then enjoy!



Serves: 8

Total Time: 2 hours
Cooking time: 15-20 minutes

****Other flavors:**

Cinnamon Sugar:

Well, no surprise there right!! The most common flavor combination of the season!!

Cinnamon Sugar + orange zest + Fresh or Dried Cranberries:

Perfect for the Fall!

Nutella:

An all-time hit for any kind of bread filling or even for puff pastries.

Garlic Butter:

Pull apart bread plus chopped garlic and coriander mixed in melted butter is always a winning combination.

Herbed Butter:

Talking about garlic and coriander, another lovely combination would be doing a mix of herbs - coriander and mint or keep it entirely Italian - basil, rosemary, chives, parsley etc. mixed in melted butter and then brushed.

Pesto:

For an Italian classic – How about some pesto?

Pizza toppings:

Spread tomato sauce and then top it with cheese and pizza toppings of your choice.

CHRISTMAS STAR BREAD

Cheese and Herbs:

This would be a lovely combination too!! Won't it??

Creamy Cheesy Filling:

Make a blend of cream cheese or ricotta, cheese and some onion.

Jam of your Choice:

Well, I have used strawberry jam today please feel free to use any of your choices.

Nut Butter of your Choice:

Peanut Butter would be an amazing choice. Any other nut butter or even apple butter will also work.

Chai Spice:

Well basically you would need warm spices - 1/4 tsp each of ground Cinnamon, ground Cardamom, ground ginger and ground all spice mixed in 5 tbsp of sugar, mix well. Brush the circle with melted butter and sprinkle the sugar topping.

Indian Chutney or traditional filling:

Celebrate international flavors with a classic combination of coconut, sugar and cardamom powder along with cashew nut or almond powder. This is a favorite filling combination used in a variety of Indian sweets.

Chocolate:

I know Nutella would be chocolaty too!! But if you just don't want to buy a jar then simply add some mini chocolate chips or grated chocolate!

What to do with leftover bread?

You can cover and store the leftover star bread at room temperature for 1-2 days or in the fridge for 4-5 days.

How to reheat leftover bread?

Just dab or brush or spray some water on top of the leftover bread. Either reheat in a microwave for 30 sec to 1 min or warm it up in a preheated oven of 200°C (350°F) for about 5 minutes, until it's warmed through.

The bread will be soft and taste fresh.