Christmas Cinnamon Star Bread

A cinnamon-sugar centerpiece with eight twisted, pull-apart points.

Makes: 1 star (8 servings) Oven: 350 F Time: 3-4 hr

Star Dough

- 3 1/4-3 1/2 cups all-purpose flour (390-420 g), divided
- 2 1/4 tsp instant yeast (1 packet)
- 1/4 cup granulated sugar
- 1 tsp salt
- 1 cup milk, lukewarm (100-110 F)
- 1 large egg, room temperature
- 1/4 cup butter, softened

Filling / Finishing

- 1/2 cup granulated sugar
- 1 Tbsp ground cinnamon
- 3 Tbsp butter, melted and cooled
- Egg wash: 1 egg + 1 Tbsp water
- Optional: powdered sugar for dusting
- You will need: parchment, a large baking sheet and a 2-inch round cutter or glass

Trail Tater Method

1. Mix 3 1/4 cups flour, yeast, sugar and salt; add milk, egg and softened butter. Knead 8-10 minutes by hand (5-7 in a mixer), adding flour as needed for soft, slightly tacky dough. Cover in a greased bowl; rise until doubled, 60-90 minutes.
2. Divide into 4 equal pieces; rest 10 minutes. Mix filling sugar and cinnamon. Roll each piece into a 10-inch circle. Set the first circle on parchment on a large baking sheet.
3. Brush with 1 Tbsp melted butter and sprinkle with 1/3 of the cinnamon sugar, leaving a 1/2-inch border. Add the next circle; repeat twice. Top with the fourth circle and leave it bare.
4. Mark a 2-inch center circle without cutting through it. Cut the outer ring into 16 equal strips, leaving the center intact: cut quarters, then halve each section twice.
5. Take 2 neighboring strips; twist each outward, away from the other, two full turns. Pinch their ends firmly together to form one point. Repeat around the star for 8 points. Cover loosely; rise until puffy, 30-45 minutes.
6. Heat oven to 350 F. Brush with beaten egg wash. Bake 25-35 minutes, until golden and the thickest dough reaches 190 F. Tent with foil if needed. Cool 15-20 minutes; dust with powdered sugar if desired.

Trail Tater Shaping Tip

Shape directly on the baking parchment so the star stays intact. If dough resists rolling, rest it 5-10 minutes. The finished star fits best on a 13 x 18-inch baking sheet.