# Vanilla Star Bread

Total Time: 150 mins Portions: 8 Portions



### Ingredients

### Dough

7 g Fast-action dried yeast
275 ml Whole Milk warm
50 g Unsalted butter melted
80 g Caster Sugar
1 Medium Egg
1 tsp Taylor & Description
500 g Plain Flour

## Coating

1 Medium Egg1 tbsp Whole Milk

### **Filling**

250 g Cream Cheese
100 g Caster Sugar
1 Medium Egg
2 tbsp Taylor & Description
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#### **Decoration**

2 Pomegranate Seeds1 Icing Sugar

### **Preparation**

- 1. Combine warm milk and yeast in a mixing bowl. Leave to stand until very foamy, about 10 minutes.
- 2. Add the melted butter, sugar, egg, vanilla paste and flour. Mix on low speed using the dough hook. Increase speed to medium-low, and continue kneading until a sticky and elastic dough is formed, about 5 to 10 minutes.
- **3.** Cover and leave to rise until doubled in size, about 1 hour.
- **4.** To make the filling beat the cream cheese and caster sugar in a bowl until the sugar has dissolved. Add vanilla paste and egg and mix until combined.
- 5. Once risen, place the dough onto a floured surface. Cut into 4 equal pieces and shape into balls.
- **6.** Roll out one ball into a 28 cm circle. Place on a baking tray lined with parchment paper. Add two tbsp of filling onto the dough and spread thinly.
- 7. Roll another dough ball out the same size and place on top of the first. Top with two tbsp filling.
- **8.** Repeat wirh the other 2 balls of dough.
- 9. Mark a 7 cm circle in the middle of the dough circle with the back of a round cookie cutter or a cup.
- 10. With a very sharp knife, cut the dough into quartes leaving the circle in the middle untouched.
- **11.** Cut each quarter in half, and then each of those in half again. (You should end up with 16 little triangles connected at the center.)
- **12.** Take two dough strips and twist them 3 times away from each other.
- 13. Press the end together to form the star point. Repeat with the remaining dough. You should end up with 8-star points.

- 14. Cover and leave to rise for about 20 minutes.
- **15.** Preheat the oven to  $180 \, ^{\circ}\text{C} / 160 \, ^{\circ}\text{C}$  fan/gas mark 4.
- **16.** Beat 1 egg with a tablespoon of milk. Brush over the top of the star bread and bake for 30 minutes until golden brown.
- **17.** Decorate your vanilla star bread with a dusting of powdered sugar and pomegranate seeds before serving it warm or let cool and store in an airtight container at room temperature for up to 2 days.