

Sourdough Cinnamon Star Bread

Prep: 1 hour • Cook: 25-27 minutes

A festive, pull-apart sourdough star layered with buttery cinnamon-sugar, offering tender crumb, gentle tang, and warm spice in every bite.

Ingredients

- 1/2 cup sourdough starter (bubbly and active)
- 1/2 cup water
- 4 cups all-purpose flour
- 1/2 cup neutral oil
- 1/2 cup honey
- 2 eggs
- 1 teaspoon baking soda
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 tablespoons cream (to brush over the top)
- 3/4 cup butter (softened)
- 1 1/2 cups brown sugar
- 3 tablespoons cinnamon
- for dusting powdered sugar

Instructions

1. In the bowl of a stand mixer fitted with a dough hook, combine active sourdough starter, water, flour, oil, honey, and eggs. Mix until smooth and glossy; the dough should pass the windowpane test.
2. Place the dough in a greased bowl, cover, and allow to ferment in a warm place for 8-12 hours or overnight.
3. The next day, preheat the oven to 375°F (190°C).
4. Add the baking soda, baking powder, and salt to the dough. Mix in the stand mixer on medium speed for 5 minutes, or knead by hand for 10-12 minutes.
5. Optional method: Skip the baking soda and baking powder. Mix in only the salt after bulk fermentation, assemble the star, then let it rise 1-2 hours until puffy before baking.
6. Make the filling: In a bowl, stir together softened butter, brown sugar, and cinnamon until well combined.
7. Divide the dough into eight equal portions. With a rolling pin, roll each portion into a 10-12 inch circle, resting dough 5-10 minutes as needed to relax gluten.
8. Assemble first star: Place one dough circle on a parchment-lined baking sheet, spread evenly with filling, top with a

second circle and more filling; repeat to create four layers of dough with three layers of filling.

9. Repeat the layering process with the remaining four portions to assemble a second star.

10. Place a small round guide in the center of each stack. Using a sharp knife or bench scraper, cut from the outer edge toward the center guide without cutting through the middle, dividing into 16 equal strips.

11. Form the star: For each pair of adjacent strips, twist them away from each other three times, then pinch the ends together and press to seal. Repeat around the star.

12. Brush the tops with cream (or use an egg wash, 1 egg whisked with a splash of water).

13. Bake for 25-27 minutes, until golden brown.

14. Dust with powdered sugar and serve warm.

Tags: Sourdough, Dessert, Bread, Cinnamon, Holiday, Christmas

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