

# STRAWBERRY STAR BREAD

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| 300g  | <b><i>DLA Strawberry Filling &amp; Topping</i></b> |
| 250g  | Bread flour  |
| 50g   | Cake flour   |
| 30g   | Sugar  |
| 30g   | Unsalted butter                                    |
| 1pc   | Egg  |
| 150ml | Milk   |
| 5g    | Salt   |
| 6g    | Dry yeast  |

## METHOD

Mix together both flours, sugar, butter, egg, milk, salt and dry yeast until combined into a sticky dough. Place the dough ball in a warm place and covered until it doubles in size.

Once risen, divide the dough into 3 pieces and roll them into circle of about 20 cm.

Apply a layer of DLA Strawberry Filling & Topping to the dough and place a second dough circle on top. Spread the filling again and apply the third layered dough.

Place a small round container in the center of the doughs and cut away from the center into 16 equal parts with a knife.

Pair two parts and twist them together outwards.

Cover the dough again until it rises again.

Bake in the oven for 20 minutes at 180 degrees Celsius.

Let cool and top with powdered sugar for decoration.

## FEATURED PRODUCT



Strawberry  
Filling & Topping