

This Strawberry Cream Cheese Star Bread Is the Showstopper Your Brunch Table Needs

Strawberry and cream cheese combo



OVEN
350°F

TIME
5 to 10 min

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INGREDIENTS

You'll Need

For the Dough: 1 package (2 1/4 tsp) active dry yeast 1/2 cup warm milk (110°F/45°C) 1/4 cup granulated sugar 2 1/2 cups all-purpose flour 1/4 teaspoon salt 1/4 cup unsalted butter, softened 2 large eggs:

For the Filling: 1/2 cup strawberry jam 8 oz cream cheese, softened 1 tablespoon powdered sugar 1 teaspoon vanilla extract For Finishing: 1 egg (for egg wash) How I Make Strawberry Cream Cheese Star Bread (:

DIRECTIONS

1. Step-by-: Step)
2. Bloom the : Yeast
3. I start by combining warm milk, sugar, and yeast in a bowl. After letting it sit for 5 to 10 minutes, it turns foamy and bubbly-that's how I know the yeast is alive and ready to go.
4. Mix the : Dough
5. In a large mixing bowl, I stir together the flour, salt, softened butter, and eggs. Then I pour in the yeast mixture and mix until it forms a shaggy dough. I knead it for about 5-7 minutes (by hand or with a stand mixer dough hook) until it's soft, smooth, and elastic.
6. Let : It Rise
7. I transfer the dough to a greased bowl, cover it with a towel or plastic wrap, and let it rise for about 1 to
8. 5 hours. It should double in size and feel airy to the touch.
9. Prep the : Fillings
10. While the dough rises, I make the cream cheese filling by beating the cream cheese with powdered sugar and vanilla until smooth. I also warm the strawberry jam slightly if it's too stiff-it makes spreading easier.
11. Roll and : Layer
12. Once the dough is risen, I punch it down and divide it into four equal parts. I roll each piece into a circle about 9 inches across.
13. I place the first dough circle on a parchment-lined baking sheet and spread a layer of strawberry jam across it. I top it with the second circle and spread

the cream cheese mixture on that. Then I add the third circle (with more jam, if I'm feeling indulgent), and finally, the fourth dough circle on top.

14. Shape the : Star
15. To create the star shape, I place a glass in the center of the stacked dough (don't press all the way through-just mark it). Using a sharp knife or pizza cutter, I cut the dough into 8 equal wedges around the glass, leaving the center intact.
16. Then, I take two adjacent strips and twist them away from each other twice. I pinch the ends together to form a point. I repeat with the remaining pairs until I have a beautiful star.
17. Egg : Wash and Bake
18. I brush the entire star with a beaten egg for that golden, glossy finish, then bake it in a preheated 350°F (175°C) oven for 20-25 minutes until it's puffed and beautifully golden.
19. Cool and : Serve
20. Once it's out of the oven, I let it cool for 10-15 minutes before serving. It's perfect warm, but still delicious at room temperature. If I want to dress it up a bit, I'll dust it with powdered sugar or drizzle with a simple vanilla glaze.
21. How I : Like to Serve It
22. alongside fresh fruit, yogurt, and coffee
23. As a holiday centerpiece
24. for Easter, Christmas, or Mother's Day
25. For dessert

SWAPS & NOTES

-and it's guaranteed to impress guests or just make your morning coffee extra special.

Why This Star Bread Works Star bread might seem like a fancy, fussy recipe, but it's actually very beginner-friendly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-strawberry-cream-cheese-star-bread-is-the-showstopper-your-brunch-table-needs/>

With a soft yeast dough and a simple layering process, it comes together with just a little patience and a touch of creativity.

Here's why this version is a favorite: Strawberry and cream cheese combo : Like a danish meets a cinnamon roll, this filling is sweet, creamy, and classic.