



Christmas Star Twisted Bread

-An Adaptation by Lentz Spelt Kitchens-

Ingredients:

1 tbsp. SAF instant yeast
¼ cup warm water (110 – 115°)
¾ cup warm whole milk (110 – 115°). *We used Cashew Milk and it was delicious!*
1 large egg
¼ cup butter, softened. *We used Earth Balance!*
¼ cup granulated sugar
1 tsp. salt
3 cups Resurgent Grains Organic Einkorn Flour + generous dusting
¾ cup seedless raspberry jam
2 tbsp. butter, melted
Confectioners' sugar

Dissolve yeast in warm water until foamy. In another bowl, combine milk, egg, butter, sugar and salt; add yeast mixture and 3 cups einkorn flour. Beat on medium speed until a soft dough has formed.

Turn onto a generously floured surface and knead gently until smooth and elastic (dusting with more einkorn flour as needed); about 6-8 minutes. Place in a greased bowl; turning once to grease top. Cover with plastic wrap and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide into four portions. Roll one portion into a 12-inch circle. Place on a greased 14-inch round pan (a pizza pan would work). Spread with one-third of the jam to within ½ inch from edge. Repeat twice, layering dough and jam, and ending with final portion of dough.

Place a 2 ½ inch round cutter on top of the dough in center of circle (do not press down). With a sharp knife, make 16 evenly spaced cuts from round cutter to edge of dough, forming a starburst. Remove cutter; grasp two strips and rotate twice outward. Pinch ends together. Repeat with remaining strips.

Cover with plastic wrap; let rise until almost doubled, about 30 minutes. Preheat oven to 375°. Bake until golden brown, 18-22 minutes. (Watch during final 5 minutes for any dripping.) Remove from oven; brush with melted butter, avoiding areas where jam is visible. Cool completely on a wire rack. Dust with confectioners' sugar

Yield: 16 servings

Courtesy of Lentz Spelt Farms and Resurgent Grains. Go to www.resurgentgrains.com to purchase Resurgent Grains Organic Einkorn Flour.