

# Star and Flower Shaped Toasts

*This is a simple and fun way to make toast. It is cute and it will bring smiles.*



Do you like toasts? I mean the ones that are crispy and crunchy and are stored inside an airtight container. The kind which you can spread pate, brie cheese, jam and so on...they are so basic and are delicious with either sweet or savory spreads...and all kind of cheese as well. They make great appetizer as well and are usually sold as "mini toasts".

I love to have these toasts available all the time so when I saw these molds on Amazon I could not resist in getting it...so this week I am sharing the dough that I used for these molds. Moreover, you can make all kind of bread and shape them as you like by using one of the three molds.

By the way, on my last week post I served the egg salad with ham and celery on these star shaped toasts.

### ***Ingredients:***

#### *Water roux or Tangzhong*

- 20 g bread flour
- 100 ml water

#### *Dough*

- 300 g bread flour
- 40 g sugar
- 8 g salt
- 20 g dry milk powder
- 4 g yeast
- 4 g salt
- 1 egg, approximately 51g or 50g heavy cream
- 45 to 50 ml water or milk
- 20 g butter (room temperature)



***Method:***

*Water roux or Tangzhong*

In a small pan, mix all the ingredients of water roux, place in a low heat and stir constantly until the temperature reach 65C (150F), or if you do not have a thermometer, cook until ripples form. Set aside to cool by covering with a plastic film. Please see the recipe in this post.

*Dough*

Place all the cooled water roux and all the ingredients listed dough except the butter into the bread machine (I use the Zojirushi from [HERE](#)) and set to knead. Mix until all the ingredients are together, it will be very sticky. Do not attempt to add more flour. Once the gluten form, it will not be so sticky.

Add the butter when the machine beeps and continue the kneading cycle. Once the cycle ends, start the machine again under kneading cycle, totaling to 2 kneading cycles. After the end of the second kneading cycle the dough will achieve the window pane stage.

You will notice that the dough will no longer stick to the wall of the mixing bowl.

Place the dough into a medium to large bowl. Cover and let it proof until the size double from the original size.

Remove the dough from the bowl and divide the dough by weighing 240g for the star shape mold and 290g for the flower shape mold.

Flatten the ball and shape like a Swiss roll and place into each mold and let it rise until almost 90% to reach the rim of the pan.

Cover the mold and bake for approximately 20 minutes.

Remove from the oven let it cool on a wire rack for 15 minutes. Gently tap the mold and loose the bread. Remove the bread from the mold and transfer to a wire rack until completely cool.

Slice when the bread is totally cool.

Serve as it is or toast in a preheated oven of 275F until crunchy and golden. Once cool store in airtight container.



If you enjoyed this bread recipe you might want to check on these other bread recipes [HERE](#).



Did you know that the browning of the bread is called “Maillard reaction”? Maillard reaction or browning of food occurs when proteins and sugar are exposed to heat. Maillard reaction occurs in cooking with almost all kinds of food, from baking bread, roasting meat to frying chicken.

***Thank you for stopping by Color Your Recipes...have  
a colorful week!***