



## Swedish Tea Rings

*Handsome breakfast filled bread.*

On holiday mornings, I often get up before everyone else and make several kinds of Swedish Tea Rings before the family gets up. It has become a tradition especially on Christmas morning. Note - I usually use dried buttermilk and increase water accordingly.

Quantity	Ingredients	Preparation Notes
2 pkgs	Active Dry Yeast	<ul style="list-style-type: none"> <li>● Put 1/2 of flour, yeast, salt, baking powder and sugar in mixing bowl to use with dough hooks. (If using dried buttermilk, put the dry buttermilk in as well.)</li> <li>● Put water (including amount to add if using dried buttermilk), butter and buttermilk in a large measuring cup.</li> <li>● Mix dry ingredients together with a fork.</li> <li>● Put wet ingredients in the microwave until about 125 degrees - about 1 or 2 minutes unless using cold buttermilk. Stir and check temperature. If too hot, set aside and wait to cool. Once at 110 - 125 degrees, add eggs to liquids and beat.</li> <li>● Add liquids to dry ingredients and mix with dough hooks.</li> <li>● Once mixed together, begin adding remaining flour</li> <li>● Process with dough hooks until dough is smooth and shiny.</li> <li>● Take large bowl and coat with spray vegetable oil</li> <li>● Put dough in prepared bowl, turn once and cover with a hot moist clean dish towel. Allow to rise until at least double 30 - 60 min.</li> <li>● Punch down and turn out onto floured board, Knead a few times and divide dough into 2 - 4 equal parts depending on size desired.</li> <li>● Roll out portion until about 1/4 - 3/8 inch thick.</li> <li>● Spread with filling - see notes if using cinnamon, sugar and raisins.</li> <li>● Roll dough into a tube and place on cookie sheet or pizza sheet sprayed with vegetable oil putting ends together to form a ring. Pinch in any loose ends.</li> <li>● Cut dough with scissors from out side 3/4 the way through and turn slightly.</li> <li>● Repeat for each ring</li> <li>● Let rise until double. Preheat oven to 375 degrees for 25 minutes</li> <li>● Brush with melted butter and bake another five minutes</li> <li>● Ice with simple sweet icing and/or garnish.</li> </ul>
1/2 C	Warm Water	
1 1/4 C	Buttermilk	
2	Eggs	
6 - 6 1/2 C	Flour	
1/2 C	Butter or Margarine	
1/2 C	Sugar	
2 tsp	Baking Powder	
2 tsp	Salt	
2 Tbsp	Melted butter to brush on at end of baking.	
	Canned Filling of your choice or brown sugar, cinnamon and raisins	
	Garnishes and icing of your choice	
<b>Cinnamon, Sugar &amp; Raisin Option</b>		
1/2 C	Brown Sugar	
2 tsp	Cinnamon	
1 C	Raisins	
Mix brown sugar and cinnamon. Brush rolled out dough with melted butter. Sprinkle with cinnamon mixture proportionate to the division of the dough. sprinkle raisins on top, roll dough into a tube and follow recipe to complete.		
<b>Simple Sweet Icing</b>		
1 C	Confectioners Sugar	
1 Tbsp	Milk	
1/2 tsp	Vanilla	
Mix together until smooth and ice cooled ring by drizzling the icing over the ring.		