

Swedish Tea Ring

Yield: 12 servings

Ingredients

- 1/2 prepared sweet dough recipe
- 3/4 cup sugar
- 2 teaspoon cinnamon
- 1/2 cup melted butter
- 1/3 cup raisins
- 1 prepared basic icing recipe

Order of Work

1. Lightly coat a 12" x 17" baking sheet with nonstick cooking spray.
2. Roll out dough to a 12" x 18" rectangle about 1/2-inch thick.
3. Brush lightly with melted butter. In a small bowl, mix together sugar and cinnamon. Sprinkle sugar-cinnamon mixture and raisins evenly over the dough.
4. Roll up like a jellyroll starting with one of the long edges, forming an 18-inch roll.
5. Place roll on prepared baking sheet with sealed edge down.
6. Form rolled dough into a circle. Join the ends and seal.
7. With a sharp knife or scissors (coated with nonstick cooking spray), make cuts 2/3 of the way through the ring at one-inch intervals.
8. Turn each section to the side.
9. Cover with damp, clean dishtowel and let rise until doubled in size.
10. Bake at 375 degrees F for about 25 minutes or until golden brown.
11. Top with basic icing.



Nutrition Facts per Slice with Icing and Raisins:

286 calories, 11 g fat, 262 mg sodium, 46 g carbohydrates,
1 g fiber, 4 g protein, 28 mg calcium

