



# Swedish Tea Ring

From the kitchen of Elsie & Judy

*This recipe makes 3 coffee cakes or 3 dozen rolls.*

## *Mix:*

*2 cups lukewarm water + add dry milk powder for 2 cups  
(or use 2 cups lukewarm milk)  
1/2 cup sugar plus 3 tbsp honey  
2 tsp salt  
2 pks dry yeast or 4 1/2 tsp dry yeast*

## *Add:*

*2 eggs  
1/2 cup soft butter plus about 3 tbsp  
7 to 7 1/2 cups flour. Add slowly. Dough will be sticky.*

*Knead the dough.*

*Place in large greased bowl, cover with plastic wrap and towel.  
Let rise until almost double in size (30 min). Punch down and  
let rise again (30 min).*

*Place dough on floured surface and divide into 3 portions.*

*Roll each portion of dough into oblong 9x13 inches.*

*Spread with 2 tbsp softened butter*

*Sprinkle with 1/2 cup sugar and cinnamon or almond paste.*

*Roll up tightly beginning at wide side. Seal well by pinching edges of  
roll together. Place sealed edge down on lightly greased baking sheet.*

*Join ends of ring, seal. With scissors, make cuts 2/3 of the way  
through the ring at 1" intervals. Turn each section on its side.*

*Let rise (30 min) and bake at 350 for about 20 minutes.*

## *Glaze:*

*Mix 1 cup powdered sugar, 1/2 tbsp butter and about 2 tbsp milk  
for frosting the top after it has baked and cooled slightly.*