

# Swedish Tea Ring

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## **Yield: 2 tea rings**

*5 to 6 cups unbleached  
bread flour  
2 packages dry yeast  
2/3 cup warm water (105 to  
115 degrees)  
1 cup warm milk (105 to 115  
degrees)  
1/2 cup sugar  
1 teaspoon salt  
3 eggs  
4 tablespoons margarine,  
softened  
FILLING  
1/2 cup sugar  
2 teaspoons cinnamon  
1 cup raisins  
oil*

In a bowl with warm water, sprinkle the yeast. Stir until dissolved. Add the milk, sugar, salt, margarine and eggs. Stir in three cups of flour. Beat vigorously with a spoon until smooth.

Gradually add the remaining flour. Beat until a soft dough forms. Knead for 5 to 10 minutes. Cover with plastic wrap and a towel. Let rest for 20 minutes.

Punch the dough down. Roll into a seven by sixteen inch rectangle. Spread with melted margarine, sprinkle with sugar and cinnamon, then spread the raisins. Roll up jelly-roll fashion. Seal the long edge.

Place, seal side down. on a greased cookie sheet. Seal the ends together to form a circle. Cut 2/3 way into the ring at one-inch intervals and twist each section on its side. Brush with oil and cover with plastic. Refrigerate for two to twenty-four hours.

Remove from the refrigerator and let stand for 10 minutes at room temperature.

Bake at 375 degrees for 20 to 25 minutes or until golden brown.

Frost and decorate as desired.

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Per Serving (excluding unknown items): 1890 Calories; 62g Fat (28.2% calories from fat); 30g Protein; 325g Carbohydrate; 12g Dietary Fiber; 636mg Cholesterol; 2902mg Sodium. Exchanges: 1/2 Grain(Starch); 3 Lean Meat; 7 1/2 Fruit; 10 1/2 Fat; 13 1/2 Other Carbohydrates.