

Swedish Tea Ring - Grandma Grimm & Aunt Anne

This dough is a foundation sweet dough. The dough can be used for the tea ring or for buns.

Sweet Dough: 2 tblsp yeast, 1 tblsp sugar, 1 cup lukewarm water. Dissolve yeast and sugar in the water. Scald 1 c milk. Add 6 tblsp shortening or butter, ½ sugar and 1 tsp salt to hot milk. Cool to lukewarm. Add 2 c flour, yeast and 3 beaten eggs to make a soft dough - then beat well again. Then add another 5 c flour or enough flour to make a soft dough. Knead lightly and place in greased bowl. Cover and set in a warm place until double – about 2 hours. When risen – punch down and shape as desired.

Tea Ring Method: 1 recipe sweet dough as above, ½ c butter, 1 c currants, 1 ½ c brown sugar, 1 tsp cinnamon. When the sweet dough is risen, punch down and divide into 3. Round each into a smooth ball. Roll into oblong pieces ¼ “ thick. Brush with melted butter and sprinkle with brown sugar, currants and cinnamon. Then roll each piece up as for jelly roll and place in circle on greased large shallow pan. With scissors cut 1” slices about 3” down. Cover and let rise in warm place about 1 hour. Brush with 1 egg yolk beaten with 2 tblsp cold milk. Bake in moderate oven 350 ° - about 30 min. Ice.

*Grandma Grimm always said that this is a MUST for Easter!

*Note: This recipe can be used for Apple Streudel – Shannon’s favourite.