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## COFFEE CAKE RING

- 2 Cups Scalded Milk
- 2 Packages Yeast
- 3/4 Cup Shortening
- 1/4 Cup Butter
- 1/2 Cup Sugar
- 2 Teaspoons Salt
- 4 Egg Yolks
- 6 Cups Sifted Flour
- Cinnamon Sugar

## DIRECTIONS

1. Cool milk to lukewarm.
2. Sprinkle yeast over the top, let stand to soften.
3. Cream shortening and butter.
4. Add sugar and salt, cream until light and fluffy.
5. Add egg yolks, yeast milk and enough flour to make a soft dough.
6. Knead until smooth and elastic.
7. Place in a greased bowl, cover and allow to rise for 1 hour.
8. Roll dough to 1/4 inch thickness.
9. Cut into 2 inch rounds.
10. Dip each round in melted butter, then in cinnamon sugar.
11. Stand up in two well buttered ring molds.
12. Let rise until light, about 30 minutes.
13. Bake in a 350 degree oven for 25 minutes.
14. Cool slightly before turning out.