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## SWEDISH TEA RING

- 1 Package Active Dry Yeast
- 1/4 Cup Warm Water
- 1/2 Cup Scalded Milk
- 1/4 Cup Sugar
- 1/2 Teaspoon Salt
- 1 Egg, Beaten
- 1/2 Cup Butter
- 2 3/4 Cups Flour
- 1/4 Cup Melted Butter
- 1/2 Cup Packed Brown Sugar
- 2 Teaspoons Cinnamon
- 1/2 Cup Raisins
- 1/2 Cup Chopped Candied Cherries
- 1/4 Cup Chopped Pecans or Walnuts

## DIRECTIONS

1. Mix yeast and water and let stand until softened, about 5 minutes.
2. Pour scalded milk over sugar and salt; cool to lukewarm.
3. Add yeast, beaten egg, and shortening.
4. Beat until smooth.
5. Add about 1 1/2 cups flour, blending to make a soft batter.
6. Then add enough additional flour to make a soft, kneadable dough.
7. Knead until smooth and satiny. Round up and place in a greased bowl.
8. Cover and let rise until doubled, about 1 hour.
9. Roll dough on a lightly floured board into a rectangle, about 1/2 inch thick.
10. Brush with melted butter, sprinkle with brown sugar and cinnamon.
11. Sprinkle on cherries, raisins, and nuts.
12. Roll up like a jelly roll. Join ends to make a circle, and place on a greased baking sheet.
13. With scissors, cut the ring at 1 inch intervals about 2/3 of the way through.
14. Turn each slice partly on its side to expose filling, turning 1 space outward, the next toward the center, so that a heart shaped sectioned is formed.
15. Lightly press ring flat so that cake will be of even height.
16. Cover and let rise again until doubled.
17. Bake in a 375 degree oven for 25 to 30 minutes. F
18. rost with confectioners' sugar icing while still warm.