

## Kristin's Kitchen

### “My Favorite Holiday Recipe”

#### Sweet Roll Dough:

1. In a mixing bowl, combine ½ cup of water (110° F – 115° F) and 2 packages of active dry yeast (stirring to dissolve). Next, stir in:
  - 1 ½ cups of lukewarm milk
  - ½ cup sugar
  - 2 teaspoons salt
  - 2 eggs
  - 1/c cup shortening
  - Half of 7 to 7 ½ cups sifter flour
2. Mix with spoon until smooth.
3. Add enough remaining flour to handle easily; mix with hand (keep dough as soft as possible, almost sticky, just so you're able to handle). Knead the dough until smooth and elastic (about 5 minutes) on a lightly floured board.
4. Round up in a greased bowl. Grease top of dough and cover bowl with a damp cloth.
5. Place bowl in a warm (85° F) place and let rise until almost to almost double the size – about 1 ½ hours.
6. Punch down. Let rise again until almost double – almost 30 minutes.

Makes dough for two tea rings.

#### Swedish Tea Ring:

1. Divide sweet roll dough into two. Roll each half into oblong, 15 in. by 9 in.
2. Spread 2 teaspoons of softened butter or margarine on each oblong.
3. Mix ½ cup sugar, raisins and 2 teaspoons cinnamon and sprinkle on each.
4. Roll up tightly, beginning on wide side. Seal by pinching edge of roll together. Stretch roll slightly.
5. Place sealed edge down in ring on lightly greased baking sheet. Pinch ends together.
6. With scissors, make cuts 2/3 of the way through ring at 1” intervals.
7. Turn each cut section on its side. Let rise and bake at 375° F for 12 minutes.

While the tea rings are baking. **Make white icing.**

1. Sift a little powdered sugar into bowl and moisten with cream or milk to spreading consistency.
2. Add vanilla flavoring.
3. Spread on tea ring once baked.

Decorate tea rings with candied cherries and chopped nuts.