

Almond Coffee Ring

Ingredients

- 3 1/2 to 3 3/4 cups flour
- 1 pkg active dry yeast
- 1 cup milk
- 1/3 cup butter or margarine
- 1/3 cup sugar
- 1/2 tsp salt
- 1 egg

Filling

- 1/4 cup butter or margarine
- 1/2 cup sugar
- 1/2 tsp almond extract

Glaze

- 2-3 Tbsp milk
- 1 tsp almond extract
- 1 3/4 cups confectioners sugar
- Sliced almonds

Instructions

1. Combine flour and yeast.
2. In a pan, combine milk, butter, sugar, and salt; heat to 120°-130°.
3. Stir in flour mixture; add egg and beat for 3 minutes.
4. Add enough flour for a soft dough.
5. Knead 4-6 minutes. Cover and let rise 1 hour.
6. Roll dough into an 18 x 12 inch rectangle. Spread filling over dough.
7. Starting at the long end, roll up tight and seal edges.
8. Bake at 375° for 20-25 minutes.
9. Top with glaze and sliced almonds.

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1/3 C sugar

1/2 tsp salt

1 egg Filling

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1/2 C sugar

1/2 tsp almond extract

Glaze

2-3 Tbsp milk

1 tsp almond extract

1 3/4 C Confectioner sugar

Sliced Almonds

Dues

Comb flour & yeast - In pan combine milk
butter, sugar & salt - 120 to 130° stir in
flour mixture add egg, beat for 3 min
Put in enough flour for soft dough.
Knead 4-6 min. Cover let rise 1 hr.
roll into 18 X 12 in rect Spread filling
over dough. Start at long end roll up
tight & seal edges. bake 375° 20-25 min,
glaze & almonds.