

Swedish Coffee Ring

Ingredients

- 1/2 recipe Basic Sweet Dough
- 2 Tbsp softened butter or margarine
- 1/2 cup brown sugar
- 2 tsp ground cinnamon
- 1/2 cup raisins

Instructions

1. Roll dough into a 15x9-inch oblong.
2. Spread with softened butter.
3. Combine brown sugar and cinnamon and sprinkle over butter.
4. Top with raisins.
5. Beginning with a wide side, roll up tightly. Pinch edge to seal.
6. Place on greased cookie sheet. Form into a ring.
7. With scissors, make cuts two thirds of the way through the ring at 1-inch intervals.
8. Turn each slice on its side.
9. Cover and let rise until double in bulk, about 1 hour.
10. Heat oven to 375°F (moderately hot).
11. Bake 25 to 30 minutes.
12. Frost with White Icing. Makes 1 ring.

SWEDISH COFFEE RING

$\frac{1}{2}$ recipe Basic Sweet Dough
(*recipe above*)

2 tablespoons softened butter or
margarine

$\frac{1}{2}$ cup brown sugar

2 teaspoons ground cinnamon

$\frac{1}{2}$ cup raisins

Roll dough into a 15-x-9-inch oblong. Spread with softened butter. Combine sugar and cinnamon and sprinkle over butter. Top with raisins. Beginning with a wide side, roll up tightly (*see page 65*). Pinch edge to seal. Place on greased cookie sheet. With scissors make cuts two thirds of the way through ring at 1-inch intervals (*see page 65*). Turn each slice on its side. Cover and let rise until double in bulk, about 1 hour.

Heat oven to 375° F. (*moderately hot*). Bake 25 to 30 minutes. Frost with White Icing (*recipe above*). Makes 1 ring.

