

# Swedish Tea Ring



## Ingredients

200gms strong plain flour  
1 tsp easy blend yeast  
25gms melted margarine  
1 tbspn dried milk  
 $\frac{1}{2}$  tsp mixed spice  
 $\frac{1}{2}$  tsp salt  
120ml warm water  
50 gms castor sugar  
50gms dried fruit

## Method

1. Place flour in mixing bowl with sugar, salt, yeast and dried milk.
2. Warm the water and pour into the centre of the flour and mix with a knife to form dough.
3. Knead dough on a lightly floured table for 5-10 minutes.
4. Place in a bag with your name on it ready to freeze.

## Second lesson

1. Light oven Gas mark 7/Electric 220C
2. Knead dough to form a rectangle
3. Roll out to A4 size
4. Spread the margarine, dried fruit and sugar evenly over the dough.
5. Roll up and form a ring - join it firmly.
6. Cut into but not through the ring at 2 cm intervals.
7. Leave to prove for 15 mins.
8. Bake for 20 mins or until golden brown.
9. Place onto a wire tray. Brush with sugar and water glaze and leave to cool.