

# TEA RING

## You will need:

- ✓ ½ basic sour dough recipe
- ✓ ¼ cup brown sugar
- ✓ 1/3 cup raisins
- ✓ 1/3 cup chopped nuts
- ✓ ½ tsp CHIEF cinnamon
- ✓ ¼ tsp CHIEF ground nutmeg
- ✓ 1 tbsp. melted margarine or butter
- ✓ 1 tbsp. mixed peel

## How to Prepare:

1. Combine sugar, nuts, raisings, mixed peel, cinnamon and nutmeg
2. Roll dough into 9" x 16" rectangle and brush with margarine
3. Sprinkle raisin nut mixture on dough and roll up like a jelly roll starting at longer side
4. Seal edges firmly and place on a greased baking sheet bringing ends together to form a ring; seal end well
5. Slash with scissors ¼ of the way through the dough in 1" pieces
6. Turn each slice carefully on its side like a fan
7. Cover and let rise until doubled.
8. Bake in preheated oven 375F for 25 minutes: cool partially
9. Drizzle with icing sugar, milk and almond extract if preferred