

Swedish Tea Ring



Ingredients

DOUGH:

- 2 packages active dry yeast
- 1/2 cup warm water (105 to 115 degrees)
- 1/2 cup lukewarm non-dairy milk (scalded then cooled)
- 1/2 cup vegan sugar
- 1 tsp. salt
- Reconstituted Egg Replacer equivalent to 2 eggs (Ener-G brand)
- 1/2 cup non-dairy margarine, softened (Earth Balance brand)
- 4 1/2 to 5 cups all-purpose flour

FILLING:

- 4 Tbs. non-dairy margarine, softened (Earth Balance)
- 1 cup vegan brown sugar (packed)
- 4 tsp. cinnamon
- *optional:*
- 1 cup raisins
- 1 cup chopped pecans or walnuts

ICING:

- 2 cups vegan powdered sugar
- 2 Tbs. non-dairy milk
- 1 tsp vanilla

To Prepare

Dough:

- Dissolve yeast in warm water.
- Stir in milk, sugar, salt, egg replacer, margarine, and 2 1/2 cups flour, then beat until smooth.
- Mix in enough remaining flour to make a dough that is kneadable and not too sticky.
- Turn dough onto a lightly floured surface and knead for 5 minutes or until smooth and elastic.
- Place in a greased bowl, then flip right side up and cover. Let rise in a warm place until double in size, about 1 1/2 hours.

Filling:

- Punch dough down, then roll into a 15 X 9 inch rectangle.
- Spread dough with margarine.
- In a bowl, combine brown sugar and cinnamon, then sprinkle mixture evenly over dough along with optional filling ingredients.
- Roll up, beginning at wide end then pinch to seal.
- Lay dough seam side down on a greased or parchment paper lined pan.
- Bring ends of roll together, forming a circle then pinch ends together to seal.
- With scissors, make cuts 2/3 of the way through the dough at 1 inch intervals.
- Turn each dough section on its side.
- Let rise until double.
- Bake at 375 degrees for 15-20 minutes or until golden brown and center of rolls are fully baked.

Filling:

- Combine all icing ingredients and mix until smooth, then drizzle over slightly cooled tea ring.



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