

Swedish Tea Ring (Half-Moon Cake)

This recipe makes 2 rings

Ring

- 1 cup scalded milk
- 4 tablespoons butter
- 4 tablespoons sugar
- 1 teaspoon salt
- 2 eggs
- 2 teaspoons of vanilla
- 2 ¼ tsps yeast or envelope of yeast + 1 tsp sugar + ¼ cup very 110 degree water
- 4 cups flour

Streusel

- 1/2 cup flour
- 1/2 cup butter
- 1 cup sugar
- cinnamon

Glaze/Icing

- 3 cups powdered sugar
- 1/4-1/2 cups milk
- 1-2 tablespoons vanilla
- 4 tablespoons melted butter

Directions

Activate yeast adding it to 1/4th cup of 120 degree water with 1 tsp sugar. When it's foamy, it's ready. Takes 3-5 minutes.

Put scalded hot milk in the bowl of your mixer (or you can do this by hand). Add butter in chunks. Add vanilla and eggs when no longer hot. Stir well. Add foamy yeast. Add sugar and salt. Slowly add flour and mix until a sticky dough forms. Turn out onto well floured counter and work into a non-tacky dough ball.

Transfer to a well floured bowl (or turn bowl over on your counter) and move to a warm place. Allow to rise 30-60 minutes or until the dough has doubled in size. Divide dough in two and punch down, then roll out into a rectangle (or large oval).

Streusel - Place flour and sugar in a food processor then add VERY COLD butter cut into chunks. Process only 10-15 seconds or until mixture resembles crumbs. Pour half the mixture onto one rolled out dough. Use other half for second ring. If your mixture turned to mush, just spread with an offset spatula. Sprinkle generously with cinnamon. Starting from the long side, roll up the dough like a cinnamon roll and shape on pan in a "C" shape. Using scissors, cut slits in the outside of the "C" about 1/2 way in. Cover and let rise in a warm place until double in size.

Bake at 375 F for 20-25 minutes. Cool completely before icing.

Glaze/Icing - Add all ingredients to mixing bowl and mix until combined. Drizzle over ring.