

Swedish Tea Ring  
(made with pop-can pizza dough)

**Ring**

- 1 can of pop-can pizza dough

**Streusel**

- 1/4 cup flour
- 1/4 cup cold butter cut into cubes
- 1/2 cup sugar
- 1 ½ tsps of cinnamon

**Glaze/Icing**

- 1 ½ cups of powdered sugar
- 1/4-1/2 cups heavy cream (or milk with added melted butter)
- 1 tablespoons vanilla

**Directions:**

**Ring** - Unroll pizza dough on a pastry mat or parchment paper. Use your rolling pin and roll it out slightly.

**Streusel** - Place flour, cinnamon, and sugar in a food processor. Pulse several times. Add the COLD butter and process in pulses for several seconds or until the mixture resembles wet sand. Pour the mixture onto the rolled out dough and spread evenly. If your mixture turned to mush, just spread with an offset spatula. Starting from the long side, roll up the dough like a log and shape on pan in a “C” or whatever shape you prefer. Using scissors, cut slits in the outside of the “C” about 1/2 way in.

Bake at 375 F for 15-20 minutes or until the ring is nicely browned. Cool completely before icing.

**Glaze/Icing** - Add all ingredients to a mixing bowl and mix until combined. Adjust for drizzle or frosting consistency. Drizzle over the ring.