

# Tea Ring

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Categories: Pastries

## \*\* Ingredients

2 1/2	cups	Flour, All Purpose Bleached (13 oz)
5	Tbsp	Sugar
2 1/2	tsp	Baking Powder
3/4	tsp	Salt
5	Tbsp	Butter
		**
1		Egg
1/2	cup	Milk, whole
		** Filling
2	Tbsp	Butter, slightly melted
1/2	cup	Brown Sugar, Packed
1 1/2	tsp	Cinnamon
1	tsp	Orange Zest
1/2	cup	Raisins
1/4	cup	Pecans, chopped (optional)

## \*\* Directions

Preheat oven to 375 F. Cookie sheet covered with a silpat.

### \*\* Dough

Cut the butter into very small pieces and then chill or freeze. Combine flour, sugar, baking powder, and salt. Cut in the very cold butter.

Combine the milk and the egg, mix well. Add to the flour mixture and stir lightly to form a ball of dough. It may not be smooth however it will come together. Turn out on lightly floured board and knead gently for around 20 seconds until everything comes together.

Roll into an oblong sheet 1/4 inch thick which will be about 8 x 18. The exact size does not matter but it should not be too wide.

### \*\* Filling

Brush with melted butter to the edgets. Combine brown sugar, cinnamon, and orange zest and speard over the entire dough. Scatter the raisins and nuts (optional) on the dough. Make sure the raisins or nuts are not too close to the edges.

## Tea Ring

### \*\* Directions

Roll tightly like a jelly roll. Pinch the seam closed, it can stay on the top. Bring the edges around to form a ring and pinch them together to close. Carefully slide onto an ungreased cookie sheet or silpat. Using clean scissors cut 1 inch wide slices diagonally about 3/4 of the way through the ring. Then, gently twist and turn each slice and flip so the cut is facing up. Try not to worry, it will bake nicely.

Bake for 20 to 25 minutes. Let cool for 5 minutes and then carefully move to a lovely platter. Drizzle the glaze while it is still hot.

Glaze: 3/4 cup powdered sugar, 2 Tbsp milk, 1/4 tsp almond