

SWEDISH TEA RING

Ingredients

150g SR flour - into bowl
40g marg
35g caster sugar - onto plate
75ml milk

Icing for 2

100g icing sugar
2 chopped cherries
12g flaked almonds

*Grease baking tray
or use a tin foil dish*

Oven 200°C Gas 6

Method

1. Sieve flour into a bowl and rub in marg
2. Add sugar
3. Add enough milk to make a soft dough
4. Shape dough into a sausage shape, form into a ring
(you **may** roll out into a oblong and sprinkle with spice or jam, then roll up)
5. Place on tray, cut slits at intervals round the ring.
6. Bake 20 - 25 mins till well risen and brown.

Icing - sieve sugar into bowl, add 3-4 teasp water, mix till you have a stiff icing.

Cover ring with icing, allow to run down the sides, sprinkle with cherries and nuts

SWEDISH TEA RING

Ingredients	
150g SR flour - into bowl 40g marg 35g caster sugar - onto plate 75ml milk	Icing 100g icing sugar 2 chopped cherries 12g flaked almonds
<i>Grease baking tray or use a tin foil dish</i>	<i>Oven 200°C Gas 6</i>

Method

1. Sieve flour into a bowl and rub in marg
2. Add sugar
3. Add enough milk to make a soft dough
4. Shape dough into a sausage shape, form into a ring (you **may** roll out into a oblong and sprinkle with spice or jam, then roll up)
5. Place on tray, cut slits at intervals round the ring.
6. Bake 20 mins till well risen and brown.

Icing - sieve sugar into bowl, add 3-4 teasp water, mix till you have a stiff icing.
Cover ring with icing, allow to run down the sides, sprinkle with cherries and nuts

SWEDISH TEA RING

Ingredients	
150g SR flour - into bowl 40g marg 35g caster sugar - onto plate 75ml milk	Icing 100g icing sugar 2 chopped cherries 12g flaked almonds
<i>Grease baking tray or use a tin foil dish</i>	<i>Oven 200°C Gas 6</i>

Method

1. Sieve flour into a bowl and rub in marg
2. Add sugar
3. Add enough milk to make a soft dough
4. Shape dough into a sausage shape, form into a ring (you **may** roll out into a oblong and sprinkle with spice or jam, then roll up)
5. Place on tray, cut slits at intervals round the ring.
6. Bake 20 mins till well risen and brown.

Icing - sieve sugar into bowl, add 3-4 teasp water, mix till you have a stiff icing.
Cover ring with icing, allow to run down the sides, sprinkle with cherries and nuts

