



my recipe for: "French Tea Ring"

1 package yeast

$\frac{1}{4}$ cup water, lukewarm

$\frac{1}{4}$ teaspoon sugar

Mix, set aside

1 cup scalded milk

6 Tablespoons oleo, mix, set aside to cool

$\frac{3}{4}$ teaspoon salt

$\frac{1}{2}$ cup sugar

$1 \frac{3}{4}$ cup flour

Mix oleo, milk into
this, then add yeast
mixture; Mix well

Rise 1 hour

(over)

Add 1 beaten egg, $1\frac{3}{4}$ cup flour;
Mix well, rise 1 hr.

Square off into rectangle shape (roll
with rolling pin) Spread oleo and
brown sugar and cinnamon on top.
Roll up - form circle - tuck in ends.
(on towel)

Cut with scissors every inch or so
and flap over.

Rise one hour

Bake at 350° for 20 minutes
Drizzle glaze and sprinkle nuts