

Tea Ring

1½ cups milk
½ cup (1 stick) oleo
½ cup sugar
1½ tsp. salt

2 pkgs. yeast
2 eggs
4½ cups flour

2 tbs. butter
4-6 apples
⅓ cup brown sugar
1 tsp. cinnamon

1 tbs. soft butter
2 tbs. milk
1 cup powdered sugar
¼ tsp. vanilla
Some cherry halves and walnut quarters

Heat milk, oleo, sugar and salt and cool to lukewarm.

Add yeast, eggs and flour; let rise.

Slice and core apples into large slices/wedges.

Mix brown sugar and cinnamon.

Roll dough out to about 15" x 20".

Brush with 2 tbs. butter.

Cover with apples and sprinkle brown sugar/cinnamon mix over apples.

Roll to form tube; shape into ring; slice top.

Let rise overnight.

Bake 25-30 minutes at 375°.

Make a glaze with the butter, powdered sugar, milk and vanilla. Spoon over the tea ring while warm.

Apply cherries and walnuts to top.

Serve warm.