



Dried Cherry-Lemon Tea Ring

Prep: 2 hours 30 minutes

Bake: 30 minutes • Serves: 24

Dough

- 1 cup whole milk
- ¼ cup granulated sugar
- 1 packet (¼ ounce) Red Star® Platinum® superior baking yeast
- 4 cups all-purpose flour plus additional for dusting
- 1½ teaspoons salt
- ¼ teaspoon baking soda
- 1 large egg
- 1 teaspoon vanilla extract
- 4 tablespoons unsalted butter, room temperature
- Nonstick butter cooking spray

Filling

- ½ cup unsalted butter, room temperature
- ¼ cup granulated sugar
- 3 tablespoons lemon zest
- 1 cup dried cherries

Icing

- 1 cup powdered sugar
- 2 tablespoons whole milk
- Green and red gel decorating tubes

1. Prepare Dough: In small saucepot, heat milk and 1 tablespoon sugar over low heat 5 to 7 minutes or until sugar dissolves and milk reaches a temperature between 105 and 115°. In bowl of stand mixer with dough hook attached, gently stir yeast and milk mixture; let stand 5 minutes.

2. Add flour, salt, soda, remaining 3 tablespoons sugar, egg, vanilla and butter; mix on low speed 2 minutes. Increase speed to medium; mix 3 minutes.

3. Spray large bowl with cooking spray. Transfer dough to work surface dusted with flour; gently knead 3 to 5 minutes or until dough is smooth. Transfer dough to prepared bowl; cover with plastic wrap and let stand in warm spot 1 hour or until dough doubles in size.

4. Prepare Filling: Line rimmed baking pan with parchment paper. Punch down dough; transfer to work surface dusted with flour. Roll dough to 10 x 20-inch rectangle. With longest side of rectangle facing you, spread surface with ¼ cup butter. Leaving ½-inch border along top edge of rectangle, evenly sprinkle sugar, lemon zest and dried cherries.

5. Starting with longest side closest to you, roll dough into a cylinder, tucking the roll with your fingers as you go to make the roll as tight as possible without tearing the dough. Twist dough into a ring and pinch ends to seal. Place ring, seam side down, on prepared baking pan. With scissors, cut the dough at about 1½-inch intervals about ⅔ of the way through the dough for a total of 10 cuts. Turn each cut to the right; slightly spread out each cut. Cover loosely with plastic wrap; let stand in warm spot 30 minutes.

6. Meanwhile, preheat oven to 350°. In small microwave-safe bowl, heat remaining ¼ cup butter in microwave oven on high 30 seconds or until melted. Brush surface of ring with butter. Bake tea ring 30 to 35 minutes until golden brown. Cool in pan on wire rack 30 minutes.

7. Meanwhile, prepare Icing: In small bowl, stir powdered sugar and milk until smooth. Drizzle tea ring with icing. Decorate as desired with green and red gel.

Approximate nutritional values per serving:

*195 Calories, 6g Fat (4g Saturated), 24mg Cholesterol,
168mg Sodium, 31g Carbohydrates, 1g Fiber, 3g Protein*