

Connie's World Famous Bun Rings

1 cup Milk
1/4 cup Shortening
1/3 cup Sugar

☐ Scald Milk. Add shortening and sugar to milk. Cool to luke warm.

2 1/4 tsp Active Dry Yeast (equivalent to 1 pkg)
1/4 cup Warm Water
1 tsp Sugar

☐ Proof yeast - Combine water, sugar and yeast. Let stand 10 minutes.

1 Egg
2/3 cup Raisins and/or candied fruit

☐ Prepare candied fruit, wash raisins. Do not add to mixture yet.

☐ Add yeast and lightly beaten egg to mixture.

1 tsp Salt
1/2 tsp Cinnamon
500 grams All-Purpose Flour (4 cups)

☐ Shift salt, cinnamon and flour together.

☐ Add half of mixture to liquids and begin to knead dough.

☐ Gradually add remainder of flour mixture. Knead until smooth and elastic.

☐ Knead in raisins and candied fruit.

☐ Let stand to rise until doubled in size (approx 60 minutes).

☐ Knead mixture and divide into buns. Form into rings. Let rise until doubled in size.

☐ Bake at 350 °F for 20 - 25 minutes.

☐ Let stand until cool. Ice as desired.