

Rich Roll and Stollen Dough

From Beth Walker of Elizabeth Ann

Preparation – 2 hours

Bake 350 degrees, 20 minutes

½ cup butter (1 stick), melted

2 cups milk, warmed

1 tsp. salt

½ cup sugar

2 eggs

2 packages or 4 tsp. dry yeast

About 6 six cups of flour

Filling: brown sugar, raisins, chopped walnuts, or your choice of filling.

Additional melted butter for brushing

Confectioners sugar to glaze.

Mix melted butter, milk, salt, sugar and eggs together. Check to make sure the liquid is just warm. Add yeast.

Stir in 4 cups of flour, and mix well. Scrape down sides and continue to add flour ½ - 1 cup at a time until dough is elastic and no longer sticky.

Knead briefly and shape into a ball.

Let rise in a greased bowl, covered with a towel and in a warm place until doubled (approx. 25 minutes)

Punch down, shape into a ball and let rise again (approx. 20 minutes)

Punch down and let rest 10 minutes.

Roll out into a long oval about ½ inch thick.

Sprinkle with brown sugar, chopped nuts, and raisins.

Roll into a long, snug roll starting from the long edge.

Slice into rings with a sharp knife and overlap rings in a circle or oval on a greased or nonstick cookie sheet. It helps to tuck the ends of the ring underneath as you place them on the cookie sheet.

Leave room for rings to spread sideways as they rise.

Brush with additional melted butter.

Let rise about 15 minutes (about as long as it takes for the oven to warm up).

Bake in a 350 degree oven for approximately 20 minutes or until lightly browned.

Move immediately to a serving or display platter. The whole stollen will slide off the cookie sheet when it is warm. Be careful. The brown sugar can burn you.

The brown sugar will cement the rolls to the cookie sheet as it cools if the stollen is not transferred right away.

Glaze with a frosting of confectioners or powdered sugar and water.

I find that an insulated cookie sheet and a Teflon nonstick baking sheet work best.

You can also bake them as individual rings, aka Cindy's cinnamon rolls. Leave room between rings baked separately.

An unbaked ring can be immediately frozen. Thaw for 45 minutes and bake as above.

Dough can also be used for dinner rolls or a rich bread. These also make a good base for hot cross buns by adding cinnamon and raisins or currants to the dough.

First introduced to the club by Beth Walker at the morning break on Launch. Beth has received numerous marriage proposals for this one. Rick *is* aware.