



Basic Sweet Dough

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 50 mins

Description

I have made plenty of sweet breads and I always favored the Hungarian Coffee Cake and Swedish Tea Ring. This sweet dough recipe is my mother's and this works out really well because it is an old recipe. I have also used others which were more recent and still turned out well, but this one is the best I have found. Use this recipe for the basis of your sweet breads.

Ingredients

— - 1 cup milk - 8 cups sifted all-purpose flour - 1 ¼ cups cold water - 2 (0.6 ounce) cakes compressed fresh yeast - 2 teaspoons salt - ½ cup white sugar - 4 tablespoons shortening - 2 eggs - 2 tablespoons melted shortening

Instructions

1. Scald milk in a medium saucepan. Add cold water to scalded milk. Remove 1/4 cup liquid; mix yeast into liquid when cooled to lukewarm. To liquid in saucepan
2. add salt
3. sugar
4. shortening
5. and eggs. Add dissolved yeast to saucepan. Mix well. Sift and measure the flour into a large bowl. Make a well in the flour
6. and pour the liquids into the well. Stir with a large wooden spoon until liquid disappears. With one hand
7. mix dough in bowl using swinging rotary motion. Gradually form dough into smooth ball
8. then knead in bowl for 2 minutes. Brush top with melted shortening. Cover
9. and allow dough to rise at room temperature until doubled in bulk
10. about 2 hours. Punch down dough. Use dough for any sweet bread recipe. Cook's Note: For Whole Wheat Rolls
11. use 4 cups sifted flour and 4 cups fine whole wheat flour. Editor's Note: Baking time will depend on the size and shape of your pastries. General guidelines are: bake at 350 degrees F (175 degrees C). Cinnamon rolls will take about 15 to 20 minutes
12. pull-apart rolls about 25 minutes. Tea rings
13. too.