

Pineapple-Coconut Braid

"This is my basic bread dough recipe — with a tasty variation. It's quick, requires no hands-on kneading, and is foolproof! You do, however, need a fairly heavy-duty mixer with a dough hook." — Margaret Whetter

Dough:

3 cups very hot water
1/3 cup vegetable oil
1/3 cup sugar
2 large eggs
1 teaspoon lemon zest
1/4 teaspoon ground mace
7–8 cups all-purpose flour
2 packages fast rising instant yeast (2 tablespoons)
1 tablespoon salt

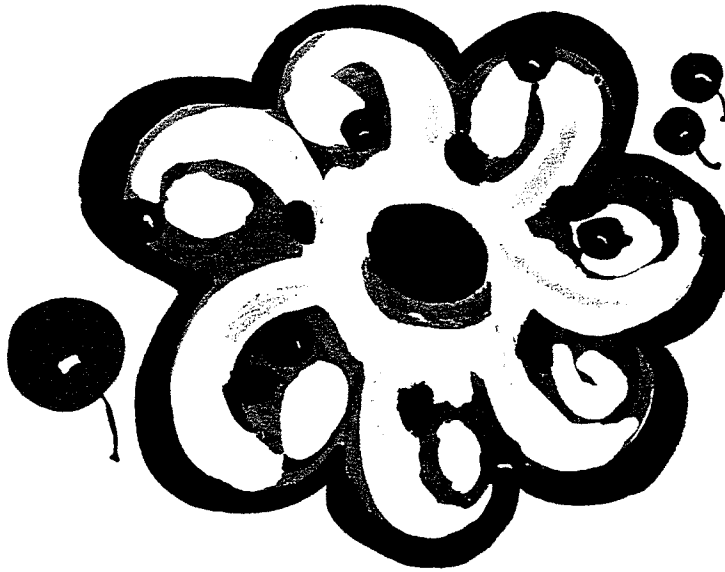
Pineapple mixture:

1 1/2 cups crushed pineapple and juice
1 1/2 tablespoons cornstarch
1/2 cup sugar
3 teaspoons lemon juice

Flaked toasted coconut

In the large mixing bowl with regular beaters, combine water, oil, sugar, eggs, lemon zest, and mace. Beat until frothy. Add 4 cups flour with yeast mixed in and beat well. Remove beaters and replace with dough hook. Add approximately 3–4 more cups flour and salt, mixing thoroughly until a soft dough forms. Let stand 15 minutes (still in mixing bowl with dough hook in). Turn on mixer for about 1 minute. Let stand another 15 minutes. Turn mixer on again for about 1 minute to stir down the risen dough. It's now ready to form into braided loaves.

While bread is rising in mixer, cook pineapple and juice, cornstarch, and sugar in a saucepan until thick. Add lemon juice. Cool mixture. When dough is ready, divide it in half. Divide each half into 3 pieces and roll each piece into a 13 x 6" rectangle. Spread pineapple mixture over each (saving some for glaze) and roll up from long side (as for cinnamon buns). Seal edges. On each of 2 greased cookie sheets, place 3 rolls seam side down, 1" apart. Braid, then pinch ends together. Let rise until doubled in size. Preheat oven to 375°F and bake about 20 minutes. While hot, glaze with leftover pineapple mixture and sprinkle with toasted coconut. *Tip:* To make basic bread, simply omit the lemon zest, mace, and pineapple mixture, then braid or shape into loaves or rolls. *Makes 2 braided loaves.*



Swedish Tea Ring

A simple-to-shape coffee cake — add raisins or candied fruit to the filling if you like

¼ Basic Sweet Dough
1 tbsp. soft butter
⅓ cup brown sugar
1 tsp. cinnamon

*I use the quick dough
on back page*

Roll dough into 9" x 12" rectangle. Spread with soft butter and sprinkle with brown sugar and cinnamon. *+ mixed fruit (glazed)*

Roll up dough jelly-roll fashion, beginning with long side. Seal length-wise edge.

Place sealed-side down in circle on greased baking sheet. Seal ends together.

Cut ⅔ of way into ring at 1" intervals with scissors. Twist each section on its side.

Cover with greased waxed paper and let rise in warm place until doubled (35–45 minutes).

Bake at 375°F. for 25–30 minutes. Using spatula, slide ring onto wire rack to cool.

Frost and decorate as desired.

Yield: 1 coffee cake.

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