

Cranberry-Filled Wreaths



Ingredients

Coffee Cake

- 1 (16 oz) can whole cranberry sauce
- 1 (16 oz) package hot roll mix
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/4 cup granulated sugar
- 1 cup hot water (120°F to 130°F)
- 1/4 cup egg substitute or 1 egg, lightly beaten
- 3 tbsp margarine or butter, softened
- 1/2 cup chopped nuts, divided
- 2 tbsp granulated sugar, divided

Icing

- 3/4 cup powdered sugar
- 3-4 tsp low-fat or fat-free milk
- 1/4 tsp vanilla

How to make it

1. Spray two cookie sheets with cooking spray.
2. Place cranberry sauce in fine strainer or sieve; stir to break up.
3. Set aside to drain thoroughly.
4. In large bowl, combine contents of box and yeast packet from hot roll mix with oats and 1/4 cup granulated sugar; mix well.
5. Stir in hot water, egg substitute and margarine until dough pulls away from bowl.
6. Knead on lightly floured surface 5 minutes or until smooth.
7. Divide dough in half.
8. Keep half the dough covered.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
40 min	23 min	63 min	24

Made with



Quaker® Oats-Old Fashioned

9. Press other half of dough into 12 x 8-inch rectangle on one cookie sheet.
10. Top with half of drained cranberry sauce, 1/4 cup nuts and 1 tbsp sugar to within 1-inch of edge.
11. Roll up, starting from long side, pinching seams and ends to seal.
12. Bring ends together to form a ring.
13. With kitchen shears, cut through ring almost to center at 2-inch intervals.
14. Make second wreath with remaining dough.
15. Cover both wreaths loosely with plastic wrap; let rise in warm place 30 minutes or until nearly double in size.
16. Heat oven to 350°F.
17. Uncover wreaths; bake 23 to 28 minutes or until golden brown.
18. Carefully remove to wire rack; cool completely.
19. For icing, combine all ingredients in small bowl; mix until smooth.
20. Spread over top of each wreath.
21. Serve warm or at room temperature.