



Peanut Butter Coffee Cake Wreath

1 cup dairy sour cream
1 package Fleischmann's®
active dry yeast
¼ cup warm water (105 to 115°)
3 tablespoons sugar
1 teaspoon salt

2 tablespoons margarine or
butter, softened
1 egg
3 to 3½ cups Gold Medal®
all-purpose flour*
Peanut Butter Filling (below)
Cocoa Glaze (below)

Heat sour cream over low heat until lukewarm. Dissolve yeast in warm water in large bowl. Beat in sour cream, sugar, salt, margarine, egg and 1½ cups flour until smooth. Stir in enough remaining flour to form a soft dough. Turn onto well-floured surface; knead until smooth, 10 minutes. Place in greased bowl; turn greased side up. Cover and let rise in warm place until double, 1 hour. Prepare filling. Punch down dough. Roll into rectangle, 25x6 inches. Make 1½-inch cuts on 25-inch sides at ½-inch intervals. Spread filling down center. Crisscross strips over filling. Shape into ring on greased cookie sheet. Pinch ends together. Cover and let rise until almost double, 1 hour. Heat oven to 375°. Bake until golden brown, 20 to 25 minutes. Cool slightly; top with Cocoa Glaze. 1 coffee cake.

* If using self-rising flour, omit salt.

Note: Unbleached flour can be used in this recipe.

Peanut Butter Filling: Mix ¼ cup packed brown sugar, ¾ cup Skippy® creamy or super chunk peanut butter and 2 tablespoons margarine or butter, softened, in small bowl.

Cocoa Glaze: Mix 1 cup powdered sugar and ¼ cup Hershey's® cocoa. Stir in 2 tablespoons milk until smooth. If necessary, stir in additional milk, ½ teaspoon at a time.