



Hej Let's Create!

Lussebullar

Ingredients

- 1 package (50 grams) yeast
- 10 1/2 tbsp butter
- 2 cups milk
- 1 gram saffron
- 1/2 cups sugar
- 1/2 tsp salt
- 7 cups flour
- raisins



Step 1

Place yeast into a bowl. Melt the butter, add milk and heat to 99 F. Pour liquid over yeast and stir to dissolve. Add the saffron, sugar, salt, and almost all of the flour.

Step 2

Knead and let rise covered for about 40 minutes.



Step 3

Heat the oven to 475 F. Place the dough on a floured surface and knead gently. Divide the dough into smaller pieces and roll each one into a "snake," which you can shape into small s-shaped buns.



Step 4

Place the buns on a baking sheet. Press a raisin into the indentation at both ends of each bun. Cover and let rise 10 - 15 minutes.



Step 5

Brush buns with a lightly beaten egg. Bake for 8 - 10 minutes. Allow them to cool under a clean towel.

