

# Cards for my favorite recipes

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iHanna's

## Mom's Saffron buns

Swedish speciality! 80 buns  
Make for Lucia in December!

50 gram yeast  
1/2 tsp salt  
1 1/2 dl sugar  
110-150 gm butter or margarine  
1/2 liter milk  
ca. 1,5 l wheat flour  
1-2 gm saffron  
1 dl raisin + 1 egg

Crush the saffron with a bit of sugar in a mortar. Crumble the yeast in a bowl & dissolve it in some of the cold milk.

Melt butter and pour in the rest of the milk, and heat until it is finger warm; about 98.6°F.

Pour the liquid over the

dissolved yeast. Add salt, sugar & saffron.

Work in the wheat flour and let it rise about 15 min

Knead out the dough and make "lussebullar" (the saffron buns).

Cover with whipped egg (using a brush) and add 2 raisins/bun.

Bake the buns in 480°F for about 7 minutes, bigger bread 392 -437°F for about 17 min.

