

Saffron Easter Braid (bread machine method)

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/easy-bread-machine-easter-bread-recipe>

Ingredients:

- 2 eggs room temperature
- 1/2 cup butter very soft
- 1/2 cup sour cream or Greek yogurt
- 1/2 cup milk
- 1 teaspoon salt
- 2 tablespoons sugar
- 2 tablespoons honey
- 1 envelope saffron optional
- 2 tablespoons hot water optional
- 400 grams all purpose flour about 3 cups
- 2 teaspoons granulated yeast
- 1/2 cup dried cranberries or golden raisins soaked in wine to soften, or water
- 1/4 cup whole almonds

Nutrition:

1. Calories: 810 calories
2. Carbohydrate: 101 grams
3. Cholesterol: 185 milligrams
4. Fat: 38 grams
5. Fiber: 5 grams
6. Protein: 18 grams
7. SaturatedFat: 19 grams
8. Sodium: 840 milligrams
9. Sugar: 22 grams

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