

Jamaican Easter Spice Bun

Yield: 4 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-easter-bun-recipe-with-baking-powder>

Ingredients:

- 1/4 cup brown sugar
- 1/4 cup granulated sugar or 50 grams
- 1/4 cup honey or 85 grams
- 1 teaspoon browning
- 1/2 tablespoon molasses
- 1 teaspoon vanilla
- 4 tablespoons melted butter
- 1 cup Guinness Stout
- 1 egg
- 1 cup cherries dried fruits, raisin
- 2 cups all purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 tablespoon cinnamon
- 2 1/2 teaspoons spice combination Nutmeg, Cinnamon and all spice
- 1 cup cherries optional to top bun

Nutrition:

1. Calories: 550 calories
2. Carbohydrate: 101 grams
3. Cholesterol: 85 milligrams
4. Fat: 13 grams
5. Fiber: 4 grams
6. Protein: 9 grams
7. SaturatedFat: 8 grams
8. Sodium: 670 milligrams
9. Sugar: 49 grams

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