

The Most Amazing Jamaican Easter Bun

Yield: 10 min
Total Time: 110 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-easter-bun-recipe-with-stout-and-yeast>

Ingredients:

- 2 cups all purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon yeast instant rising
- 1/2 teaspoon ground allspice
- 1/2 teaspoon grated nutmeg freshly
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon orange zest
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cardamom
- 1/2 teaspoon ground clove
- 1/2 teaspoon salt
- 1/2 cup raisins plus 1 tablespoon
- 1/2 cup fruits mixed, plus 1 tablespoon
- 1 egg room temperature
- 2 tablespoons coconut milk
- 1/2 cup stout dark
- 1/2 cup brown sugar
- 2 tablespoons softened butter or margarine
- 3 tablespoons vegetable oil or canola oil
- 2 tablespoons honey
- 3 tablespoons molasses
- 1 teaspoon vanilla extract
- 1 teaspoon anise extract
- 1/4 cup mixed fruit or maraschino cherries
- 1/4 cup brown sugar
- 3 tablespoons water [/br]

Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 25 milligrams
4. Fat: 8 grams
5. Fiber: 2 grams
6. Protein: 4 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 310 milligrams
9. Sugar: 23 grams

Thank you for visiting our website. Hope you enjoy The Most Amazing Jamaican Easter Bun above. You can see more 17 jamaican easter bun recipe with stout and yeast Try these culinary delights! to get more great cooking ideas.