

Swedish Lussekatter (St Lucia Saffron Buns)

Yield: 4 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/swedish-lussekatter-recipe>

Ingredients:

- 7 tablespoons butter just under 1/2 cup, softened
- 3/4 teaspoon saffron powdered
- 1 cup milk
- 2 tablespoons whipping cream
- 2 1/16 tablespoons fresh yeast
- 1 egg
- 5 1/4 tablespoons sugar
- 3 2/3 cups bread flour
- 1 small egg
- 1/2 tablespoon whipping cream
- 1 handful raisins
- fresh yeast I invariably use, for my bread recipes. However, if you prefer instant or dried, here are some handy tips for converting t...

Nutrition:

1. Calories: 840 calories
2. Carbohydrate: 124 grams
3. Cholesterol: 170 milligrams
4. Fat: 29 grams
5. Fiber: 4 grams
6. Protein: 23 grams
7. SaturatedFat: 15 grams
8. Sodium: 230 milligrams
9. Sugar: 29 grams

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