

# Saffron Buns

Yield: 12 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/swedish-st-lucia-soup-recipe>

## Ingredients:

- 1 cup milk
- 1 teaspoon saffron
- 3/4 cup sugar
- 6 tablespoons butter unsalted
- 2 1/2 teaspoons active dry yeast
- 3 1/2 cups all-purpose flour to 4 cups
- 1/2 teaspoon salt
- 1 teaspoon cardamom ground
- 2 large eggs
- 1/4 cup sour cream
- 3/4 cup raisins
- 1 egg for egg wash

## Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 48 grams
3. Cholesterol: 75 milligrams
4. Fat: 9 grams
5. Fiber: 2 grams
6. Protein: 7 grams
7. SaturatedFat: 5 grams
8. Sodium: 180 milligrams
9. Sugar: 18 grams

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