

# Lussekatter (Lucia buns) Recipe

## Ingredients

- 2 pkgs active dry yeast
- 2 eggs
- ½ cup warm water
- 1 tsp. salt
- 2/3 cup lukewarm milk (scalded and cooled)
- ½ tsp. powdered saffron
- ½ cup sugar
- 5 to 5-1/2 cups flour, divided
- ½ cup butter or margarine, softened
- Raisins soaked in warm water
- Glaze: 1 egg, lightly beaten with 1 tablespoon water
- Sugar to sprinkle

Dissolve yeast in warm water. Stir in milk, ½ cup sugar, ½ cup butter, 2 eggs, salt, saffron and 3 cups flour. Beat until smooth. Stir in enough of remaining flour to make dough easy to handle. Turn dough onto lightly floured surface; knead until smooth. Place in greased bowl, cover and let rise until doubled. Punch dough down; divide into 24 parts. Shape each piece into an S-shaped rope; curve both ends into a coil. Place a raisin in the center of each coil. Place rolls on greased cookie sheet. Brush tops lightly with butter; let rise until doubled. Brush tops with beaten egg and sprinkle with sugar. Bake at 350 degrees for 15-20 minutes.

