

Saffron Buns (*Lussekatte*)

- * 250 g (9 oz) quark cheese
- * 1 g (1 tsp) saffron threads
- * 1 sugar cube
- * 1 1/2 dl (2/3 cup) sugar
- * 1 tsk (1 tsp) crushed cardamom seeds
- * 1/2 tsk (1/2 tsp) salt
- * 1.8 l (7 1/2 cups) flour
- * 5 dl (2 1/4 cups) milk
- * 150 g (1/3 lb) butter
- * 50 g (1 3/4 oz) yeast



Saffron Buns are an old tradition and are commonly eaten on December 13, Lucia Day and all the time up until Christmas.

1. Crumble the yeast into a large mixing bowl.
2. Melt the butter and add the milk. Heat until lukewarm.
3. Pour mixture over the yeast. Add the quark cheese, saffron (finely crushed together with the sugar cube), sugar, cardamom, salt and flour.
4. Knead the dough until smooth. Cover the bowl with a cloth and let the dough rise for 40 minutes.
5. Split the dough into four equal pieces. Split each piece into 10 smaller pieces. Roll each piece into a thin strip about as thick as a finger and 10-12 cm (4-5 inches) long. Coil the ends together in opposite directions so they meet in the middle (like a curly S).
6. Place on a greased cookie sheet and let rise for 40 minutes. Brush with whisked egg. Garnish with raisins.
7. Bake 5-10 minutes at 225-250°C (425-475°F).
8. Cool on a wire rack under a cloth.