

Lussekatte (ca. 40 stk.)

2 liter hvedemel
1/2 liter mælk
1 pakke gær
3 dl. sukker
200 gram smør
1/2 tsk. salt
1 æg
1-2 gram safran



Opløs gæren i lunken mælk.
Tilsæt æg, sukker og salt til dette.
Knus safranen i en morter med lidt sukker, og tilsæt dette.
Tilsæt de cirka to liter mel lidt efter lidt.
Tryk det bløde smør ud i bunden af en skål, og læg dejen henover.
Lad dejen hæve tildækket til cirka dobbels størrelse.

Ælt smøret ind i dejen og form lussekatte på bagepladen
(der bliver cirka 40 af de små, der er snoet i S-form)
- og lad den efterhæve tildækket 1/2 times tid.

De pensles med æg og pyntes med rosiner, og bages ved ca. 225 grader i omkring 8 minutter.



Lucia buns (about 40)

2 liters of flour
1/2 liters of milk
50 grams of yeast
3 decilitres of sugar
200 grams of butter
1/2 teaspoon of salt
1 egg
1-2 grams of saffron



Dissolve the yeast in the lukewarm milk.
Add the egg, the sugar and the salt.
Crush the saffron with a pinch of sugar using a pestle and mortar, and add this.
Add the approximately two litres of flour, little by little.
Smear the soft butter in the bottom of a large mixing bowl, and put the dough on top of this. Cover it and let rise to about double size.

Knead the butter into the dough, and make your buns - put them on baking sheets on the oven plates, and cover them.
This amount of dough will make about 40 small buns of the most popular 'S-shape'.
Let them rise again for about 30 minutes.

Brush them with whipped egg, and trim them with raisins.
Bake them at 200 degrees celsius, for about 8 minutes.