



# SAFFRON BUNS

## INGREDIENTS:

### FILLING:

- 3/4 cup Milk
- 1/2 teaspoon Saffron Threads
- 1 teaspoon plus 1/4 cup Sugar
- 1/4-ounce packet Active Dry Yeast
- 3 1/2 to 4 cups All Purpose Flour
- 1/2 teaspoon Salt
- 1/4 cup (1/2 stick) Unsalted Butter, softened
- 1/4 cup Sour Cream
- 2 Eggs
- Raisins

### GLAZE:

- 1 Egg, beaten

## PREPARATION INSTRUCTIONS:

1. In a small pot, heat the milk, saffron, and 1 teaspoon of sugar together until the milk is steamy. Remove from heat and stir to dissolve the sugar. Let cool until about 115°F—or warm to the touch.
2. Sprinkle the yeast over the warm saffron-infused milk and let sit for 5 to 10 minutes until foamy.
3. In the bowl of a stand mixer, whisk together 3 ½ cups of the flour, remaining 1/4 cup of sugar, and salt.
4. Make a well in the center of the flour and add the yeast mixture, eggs, butter, and sour cream. Mix the ingredients until well incorporated.
5. Switch to the dough hook of your mixer. On low speed, start to knead the dough. Slowly add additional flour, one tablespoon at a time, kneading to incorporate after each addition. Do this until the dough is still a little sticky to the touch, but does not completely stick to your hands when you handle it.
6. Shape the dough into a ball and place in a large bowl. Cover with plastic wrap.
7. Let sit in a warm place for 1 to 2 hours, until the dough has doubled in size.
8. Once the dough has doubled, gently press it down and knead it a couple of times. Break off a piece and form it into a ball about 2 inches wide.
9. Roll the ball out into a rope, about 14 inches long. Curl the ends in opposite directions, forming an “S” shape with spirals at each end.

## PREPARATION INSTRUCTIONS CONTINUED:

10. Place on a parchment lined baking sheet and repeat with the rest of the dough.
11. Cover with plastic wrap and place in a warm spot until the dough shapes double in size, approximately 30 minutes to an hour.
12. Preheat oven to 400°F.
13. Using a pastry brush, brush beaten egg over the tops and sides of the uncooked buns.
14. Place raisins in the center of each spiral.
15. Place in the oven and bake at 400°F for about 10 to 11 minutes (turning halfway through cooking to ensure even browning), until the buns are golden brown.
16. Remove from oven and let cool for 5 minutes.