

**Schmitz Cargobull wishes you a very merry Christmas and happy festive baking!**

### **Lussekatter**

#### **For the dough:**

150 ml milk  
25 g fresh yeast  
a little ground saffron  
350 g flour  
50 g sugar  
50 g salt  
1 egg  
1 egg yolk  
50 g soft butter  
25 g sultanas



### **Preparation**

Heat the milk, crumble in the yeast and dissolve. Stir in the saffron. Sieve 350g flour into a bowl and make a well in the centre. Mix the yeast milk, sugar and 1 pinch of salt in the well.

Add the egg and butter in flakes to the flour. Knead everything with the dough hook of the hand mixer to a smooth dough. Cover and leave to rise for approx. 1 hour.

Line two baking trays with baking paper. Knead the dough well with floured hands, form into a roll (2-3cm) and cut into approx. 24 equally sized slices. Roll into finger-thick, approx. 18 cm long strands.

Shape each strand into an S, twisting the ends in a little more. Place on the trays and leave to rise for approx. 15 minutes.

Preheat the oven to 200°C. Whisk the egg yolk and 1 tbsp. water. Brush the cakes with the mixture. Press 1 sultana onto each end. Bake in the oven for 9-11 minutes.

Leave to cool

