**Directions**

Dissolve yeast in the warm milk in a mixing bowl. Add saffron and stir until the mixture turns yellow. Mix in melted butter.

In a separate bowl, stir together flour and salt, then stir in the sugar and raisins. Pour the yeast mixture into the dry ingredients and stir until the dough comes cleanly from the edge of the bowl. Knead the dough on a floured surface for 10 minutes, until shiny, but not sticky. Return dough to the bowl and cover with a dish towel. Let rise for 1 ½ hours at room temperature.

Lightly knead the dough again on a floured counter. Divide it into 22 equal pieces. Roll them out into sausages, then form them into different shapes. Curl up the ends and stud with a few raisins. Place breads on cookie sheets lined with baking parchment. Cover with clean dish towels and let rise again for 30 minutes. Preheat the oven to 350F. Brush the risen breads with beaten egg, and bake for 20 to 25 minutes, or until golden brown all over. Let cool on a wire rack, and eat plane or with butter.

**Ingredients**

3tsp yeast

2 cups lukewarm whole milk

½ tsp saffron

1 cup melted salted butter

7 cups all-purpose flour

1 tsp salt

½ cup white sugar

1 cup raisins

1 egg beaten