



Bread Machine Julekage

READY IN



185 min.

SERVINGS



16

CALORIES



148 kcal

Ingredients

- ☐ 1 cupcake liners
- ☐ 0.5 teaspoon ground cardamom
- ☐ 1 teaspoon salt
- ☐ 1 tablespoon sugar
- ☐ 0.3 cup butter softened
- ☐ 3 cups bread flour for bread flour
- ☐ 1 teaspoon bread machine yeast
- ☐ 0.3 cup raisins
- ☐ 0.3 cup fruit jell-o® mix mixed

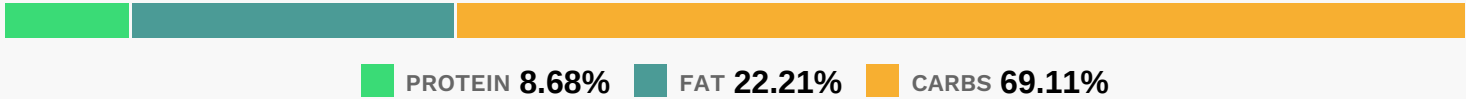
Equipment

☐ bread machine

Directions

- ☐ Make this recipe with bread machines that use 3 cups flour.
- ☐ Measure carefully, placing all ingredients except raisins and fruitcake mix in bread machine pan in the order recommended by the manufacturer.
- ☐ Add raisins and candied fruit at the raisin/nut signal or 5 to 10 minutes before last kneading cycle ends.
- ☐ Select Basic/White cycle. Use Medium or Light crust color.

Nutrition Facts



Properties

Glycemic Index:15.68, Glycemic Load:12.81, Inflammation Score:-1, Nutrition Score:2.7582608752924%

Nutrients (% of daily need)

Calories: 147.5kcal (7.37%), Fat: 3.65g (5.61%), Saturated Fat: 1.98g (12.36%), Carbohydrates: 25.52g (8.51%), Net Carbohydrates: 24.42g (8.88%), Sugar: 4.14g (4.6%), Cholesterol: 7.68mg (2.56%), Sodium: 181.29mg (7.88%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.2g (6.41%), Selenium: 9.74µg (13.91%), Manganese: 0.22mg (10.89%), Fiber: 1.1g (4.41%), Vitamin B1: 0.06mg (4.09%), Folate: 16.16µg (4.04%), Phosphorus: 30.42mg (3.04%), Copper: 0.06mg (2.76%), Iron: 0.46mg (2.57%), Vitamin B2: 0.04mg (2.34%), Vitamin B3: 0.44mg (2.18%), Vitamin A: 94.25IU (1.88%), Magnesium: 7.47mg (1.87%), Zinc: 0.25mg (1.64%), Potassium: 55.45mg (1.58%), Calcium: 15.69mg (1.57%), Vitamin B5: 0.15mg (1.54%), Vitamin E: 0.18mg (1.2%)