



Bread Machine Julekage

 Vegetarian

READY IN



185 min.

SERVINGS



16

CALORIES



142 kcal

Ingredients

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

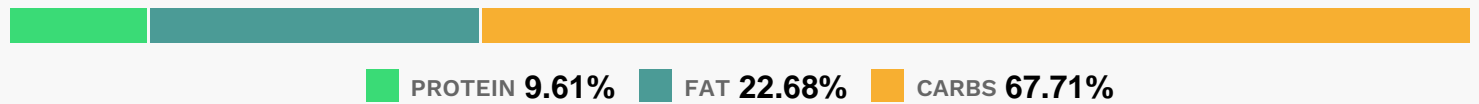
Equipment

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:2.8617391404898%

Nutrients (% of daily need)

Calories: 141.83kcal (7.09%), Fat: 3.57g (5.5%), Saturated Fat: 1.98g (12.35%), Carbohydrates: 24g (8%), Net Carbohydrates: 22.92g (8.33%), Sugar: 3.19g (3.55%), Cholesterol: 17.86mg (5.95%), Sodium: 176.4mg (7.67%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.41g (6.81%), Selenium: 10.23µg (14.62%), Manganese: 0.21mg (10.67%), Fiber: 1.08g (4.32%), Folate: 16.43µg (4.11%), Vitamin B1: 0.06mg (3.83%), Phosphorus: 33.37mg (3.34%), Copper: 0.06mg (2.78%), Vitamin B2: 0.05mg (2.7%), Iron: 0.47mg (2.61%), Vitamin A: 107.7IU (2.15%), Vitamin B3: 0.4mg (1.98%), Vitamin B5: 0.19mg (1.92%), Magnesium: 7.48mg (1.87%), Zinc: 0.27mg (1.82%), Potassium: 56.69mg (1.62%), Vitamin E: 0.2mg (1.37%), Calcium: 13.74mg (1.37%), Vitamin B6: 0.02mg (1.19%)