



## Brioche

 Dairy Free

READY IN



45 min.

SERVINGS



24

CALORIES



99 kcal

BREAD

## Ingredients

- 1 package active yeast dry
- 0.3 lb butter
- 2 large egg yolks
- 2 large eggs
- 2.5 cups flour all-purpose
- 0.5 teaspoon salt
- 3 tablespoons sugar
- 0.3 cup water

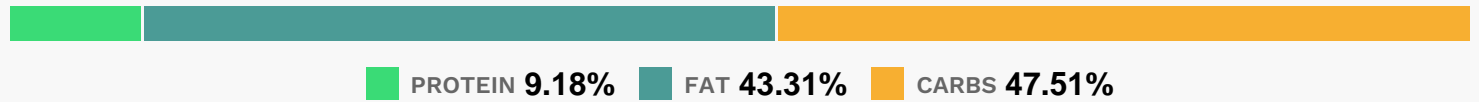
## Equipment

- frying pan
- bread machine

## Directions

- Add ingredients to bread machine pan according to manufacturer's directions.
- Select sweet or basic cycle.
- Remove baked loaf from pan at once. Cool loaf on a rack at least 15 minutes before slicing.
- Serve hot, warm, or cool.

## Nutrition Facts



## Properties

Glycemic Index:6.05, Glycemic Load:8.24, Inflammation Score:-2, Nutrition Score:2.9391304619772%

## Nutrients (% of daily need)

Calories: 98.61kcal (4.93%), Fat: 4.73g (7.28%), Saturated Fat: 1.08g (6.74%), Carbohydrates: 11.67g (3.89%), Net Carbohydrates: 11.24g (4.09%), Sugar: 1.56g (1.73%), Cholesterol: 30.8mg (10.27%), Sodium: 100.19mg (4.36%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.26g (4.51%), Selenium: 6.52µg (9.31%), Vitamin B1: 0.14mg (9.26%), Folate: 34.73µg (8.68%), Vitamin B2: 0.1mg (6.15%), Manganese: 0.09mg (4.59%), Vitamin B3: 0.89mg (4.45%), Vitamin A: 211.94IU (4.24%), Iron: 0.72mg (4.02%), Phosphorus: 30.78mg (3.08%), Vitamin B5: 0.21mg (2.07%), Fiber: 0.43g (1.72%), Vitamin E: 0.23mg (1.56%), Zinc: 0.2mg (1.34%), Copper: 0.02mg (1.24%), Vitamin B12: 0.07µg (1.16%), Vitamin B6: 0.02mg (1.13%), Vitamin D: 0.16µg (1.07%)