



Choco-Cherry Bread

 Dairy Free

READY IN



165 min.

SERVINGS



18

CALORIES



191 kcal

Ingredients

- ☐ 2 pound loaves bread dough frozen thawed
- ☐ 2 tablespoons butter melted
- ☐ 0.5 cup cherries dried
- ☐ 3 ounce jell-o chocolate pudding instant divided
- ☐ 0.5 cup planters pecans chopped
- ☐ 2 tablespoons powdered sugar

Equipment

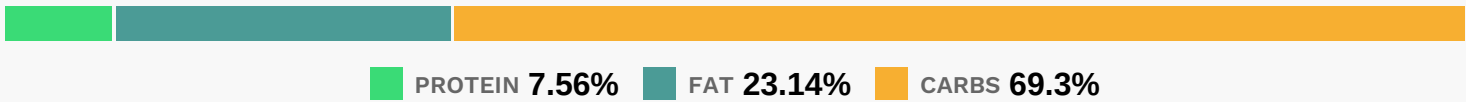
- ☐ baking sheet
- ☐ oven

- ☐ wire rack
- ☐ plastic wrap

Directions

- ☐ Mix butter and 2 Tbsp. dry pudding mix until blended. Refrigerate until ready to use.
- ☐ Roll out 1 loaf of dough into 14x8-inch rectangle on work surface sprinkled with 1 Tbsp. dry pudding mix; brush with 1 Tbsp. butter.
- ☐ Sprinkle with 4 Tbsp. dry pudding mix and 1/4 cup each cherries and nuts; roll up, starting at one long side.
- ☐ Place, seam-side down, on parchment-covered baking sheet. Repeat with remaining dough and toppings.
- ☐ Cover with plastic wrap.
- ☐ Let rise in warm place 45 min. or until doubled in volume.
- ☐ Heat oven to 350 degrees F. Discard plastic wrap from dough.
- ☐ Bake dough 20 to 25 min. or until golden brown. Cool on baking sheet 5 min.; remove to wire rack. Cool completely.
- ☐ Sprinkle with powdered sugar.
- ☐ Serve with Chocolate Butter.

Nutrition Facts



Properties

Glycemic Index:0.56, Glycemic Load:0.01, Inflammation Score:-1, Nutrition Score:1.0995652120884%

Flavonoids

Cyanidin: 0.3mg, Cyanidin: 0.3mg, Cyanidin: 0.3mg, Cyanidin: 0.3mg Delphinidin: 0.2mg, Delphinidin: 0.2mg, Delphinidin: 0.2mg, Delphinidin: 0.2mg Catechin: 0.2mg, Catechin: 0.2mg, Catechin: 0.2mg, Catechin: 0.2mg Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg

Nutrients (% of daily need)

Calories: 190.65kcal (9.53%), Fat: 4.73g (7.27%), Saturated Fat: 0.43g (2.71%), Carbohydrates: 31.86g (10.62%), Net Carbohydrates: 30.27g (11.01%), Sugar: 6.47g (7.19%), Cholesterol: 0mg (0%), Sodium: 282.26mg (12.27%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.48g (6.95%), Fiber: 1.59g (6.37%), Manganese: 0.12mg (6.21%), Vitamin A: 176.71IU (3.53%), Copper: 0.03mg (1.7%), Vitamin B1: 0.02mg (1.22%)