



## Chocolate-Cherry Bread

 Dairy Free

READY IN



165 min.

SERVINGS



45

CALORIES



171 kcal

### Ingredients

- 45 servings bread
- 2 loaves bread dough frozen thawed (1 lb. each)
- 2 Tbsp butter melted
- 6 Tbsp butter softened
- 45 servings chocolate butter
- 0.5 cup cherries dried
- 3 oz jell-o chocolate flavor pudding instant divided
- 0.5 cup planters pecans chopped
- 2 Tbsp powdered sugar

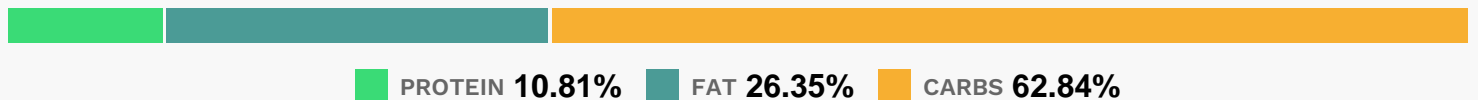
## Equipment

- 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 1/4 cup each of the remaining dry pudding mix, 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 350F. 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 Bread with powdered sugar.
- Serve with Chocolate Butter.

## Nutrition Facts



## Properties

Glycemic Index:2.68, Glycemic Load:7.45, Inflammation Score:-2, Nutrition Score:4.3900000127437%

## Flavonoids

Cyanidin: 0.12mg, Cyanidin: 0.12mg, Cyanidin: 0.12mg, Cyanidin: 0.12mg Delphinidin: 0.08mg, Delphinidin: 0.08mg, Delphinidin: 0.08mg, Delphinidin: 0.08mg Catechin: 0.08mg, Catechin: 0.08mg, Catechin: 0.08mg, Catechin: 0.08mg Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3–gallate: 0.03mg, Epigallocatechin 3–gallate: 0.03mg, Epigallocatechin 3–gallate: 0.03mg, Epigallocatechin 3–gallate: 0.03mg

## **Nutrients (% of daily need)**

Calories: 170.95kcal (8.55%), Fat: 4.93g (7.59%), Saturated Fat: 0.86g (5.36%), Carbohydrates: 26.48g (8.83%), Net Carbohydrates: 24.64g (8.96%), Sugar: 4.51g (5.01%), Cholesterol: 0mg (0%), Sodium: 279.14mg (12.14%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.56g (9.11%), Manganese: 0.4mg (20.06%), Selenium: 8.16µg (11.66%), Vitamin B1: 0.12mg (8.31%), Vitamin B3: 1.64mg (8.22%), Fiber: 1.84g (7.36%), Folate: 24.67µg (6.17%), Iron: 1.09mg (6.04%), Vitamin B2: 0.08mg (4.48%), Phosphorus: 43.17mg (4.32%), Calcium: 38.65mg (3.86%), Magnesium: 14.62mg (3.65%), Copper: 0.07mg (3.27%), Vitamin A: 138.01IU (2.76%), Vitamin B5: 0.25mg (2.48%), Zinc: 0.36mg (2.43%), Vitamin B6: 0.03mg (1.75%), Potassium: 53.09mg (1.52%), Vitamin K: 1.5µg (1.43%), Vitamin E: 0.16mg (1.05%)