



Chocolate Chip Almond Bread

READY IN



190 min.

SERVINGS



8

CALORIES



489 kcal

SIDE DISH

Ingredients

- 2 teaspoons active yeast dry
- 1 teaspoon almond extract
- 0.3 cup blanched slivered almonds
- 3 cups bread flour
- 0.5 cup butter
- 1 cup confectioners' sugar
- 2 tablespoons butter
- 1 cup warm milk (110 degrees F/45 degrees C)
- 2 teaspoons orange zest grated

- 1.5 teaspoons salt
- 0.5 cup semi chocolate chips
- 2 tablespoons cocoa powder unsweetened
- 3 tablespoons sugar white

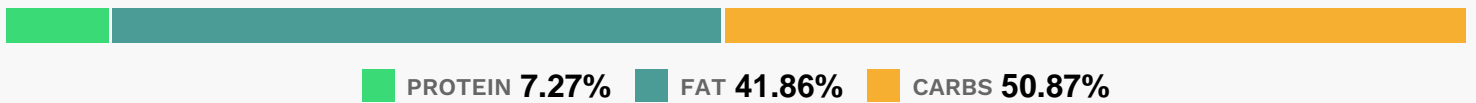
Equipment

- food processor
- bread machine

Directions

- Add the milk, salt, 2 tablespoons butter or margarine, flour, sugar and yeast into your bread machine in the order recommended by the manufacturer. Select Basic or rapid setting. Press start. When the display reads 0:00, or the second kneading is about to start, press stop and remove the bread.
- Add the chocolate chips, almonds, cocoa powder, and almond extract to the dough. Return to the bread machine and finish the cycle.
- Serve warm with Orange Butter.
- Combine 1/2 cup butter or margarine, 1 cup confectioners' sugar and the zest of a small orange in a food processor until blended.

Nutrition Facts



Properties

Glycemic Index:28.14, Glycemic Load:25.71, Inflammation Score:-6, Nutrition Score:9.6547827435576%

Flavonoids

Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg Epicatechin: 2.46mg, Epicatechin: 2.46mg, Epicatechin: 2.46mg, Epicatechin: 2.46mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

Nutrients (% of daily need)

Calories: 489.07kcal (24.45%), Fat: 23g (35.38%), Saturated Fat: 11.32g (70.77%), Carbohydrates: 62.88g (20.96%), Net Carbohydrates: 59.69g (21.71%), Sugar: 25.21g (28.01%), Cholesterol: 34.84mg (11.61%), Sodium: 575.83mg (25.04%), Alcohol: 0.17g (100%), Alcohol %: 0.16% (100%), Caffeine: 12.55mg (4.18%), Protein: 8.99g (17.97%), Manganese: 0.66mg (32.88%), Selenium: 20.78µg (29.69%), Copper: 0.33mg (16.28%), Phosphorus: 145.64mg (14.56%), Magnesium: 54.47mg (13.62%), Fiber: 3.2g (12.78%), Vitamin E: 1.78mg (11.85%), Vitamin A: 538.13IU (10.76%), Vitamin B1: 0.16mg (10.33%), Folate: 36.88µg (9.22%), Vitamin B2: 0.15mg (8.98%), Iron: 1.49mg (8.3%), Zinc: 1.12mg (7.47%), Calcium: 69.75mg (6.98%), Potassium: 219.65mg (6.28%), Vitamin B3: 1.11mg (5.53%), Vitamin B5: 0.5mg (4.96%), Vitamin B12: 0.21µg (3.55%), Vitamin B6: 0.06mg (2.99%), Vitamin D: 0.34µg (2.24%), Vitamin K: 2.07µg (1.97%)