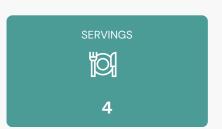


# Cloverleaf Rolls with Stone-Ground Wheat Bread Dough

**Dairy Free** 







## Ingredients

0.3 wheat bread dough stone-ground

1 egg white

1 tablespoon water cold

## **Equipment**

oven

muffin tray

#### **Directions**

Divide Stone-Ground Wheat Bread Dough into 12 equal portions; shape each into a ball. Coat
4 muffin pan cups with cooking spray; place 3 balls in each cup. Cover and let rise in a warm
place (85), free from drafts, 25 minutes or until doubled in bulk.
Combine egg white and water, stirring well.
Brush rolls with egg white mixture, and bake at 350 for 20 minutes or until lightly browned.

### **Nutrition Facts**



#### **Properties**

Glycemic Index:O, Glycemic Load:O, Inflammation Score:O, Nutrition Score:O.33173913921675%

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

Calories: 75.55kcal (3.78%), Fat: 0.84g (1.29%), Saturated Fat: Og (0%), Carbohydrates: 13.28g (4.43%), Net Carbohydrates: 12.73g (4.63%), Sugar: 0.05g (0.06%), Cholesterol: Omg (0%), Sodium: 144.91mg (6.3%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 2.47g (4.94%), Fiber: 0.55g (2.19%), Selenium: 1.5µg (2.14%), Vitamin B2: 0.03mg (1.94%)