

Cottage Dill Bread

READY IN



45 min.

SERVINGS



36

CALORIES



51 kcal

Ingredients

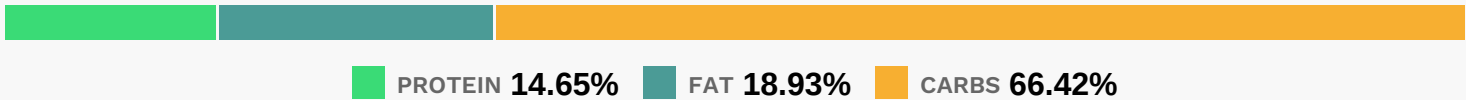
- ☐ 1.5 tablespoons active yeast dry
- ☐ 3 cups bread flour
- ☐ 0.7 cup curd cottage cheese
- ☐ 1 tablespoon dill seed
- ☐ 1 tablespoon onion dried minced
- ☐ 2 tablespoons butter
- ☐ 1 tablespoon milk powder dry
- ☐ 1 teaspoon salt
- ☐ 0.7 cup warm water (110 degrees F/45 degrees C)
- ☐ 1 tablespoon sugar white

Equipment

Directions

☐ Measure ingredients into the machine in the order suggested by the manufacturer. Select the Basic Bread cycle.

Nutrition Facts



Properties

Glycemic Index:5.81, Glycemic Load:5.2, Inflammation Score:-1, Nutrition Score:1.2921739055411%

Nutrients (% of daily need)

Calories: 50.91kcal (2.55%), Fat: 1.06g (1.64%), Saturated Fat: 0.26g (1.63%), Carbohydrates: 8.39g (2.8%), Net Carbohydrates: 8.04g (2.93%), Sugar: 0.6g (0.67%), Cholesterol: 0.86mg (0.29%), Sodium: 85.54mg (3.72%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.85g (3.7%), Selenium: 4.59µg (6.56%), Manganese: 0.09mg (4.43%), Folate: 8.14µg (2.03%), Phosphorus: 20.07mg (2.01%), Vitamin B1: 0.03mg (1.99%), Fiber: 0.35g (1.39%), Vitamin B2: 0.02mg (1.34%), Copper: 0.02mg (1.19%), Calcium: 10.28mg (1.03%)