

## Dill Pickle Bread

 Vegetarian

READY IN



185 min.

SERVINGS



24

CALORIES



65 kcal

### Ingredients

- 2 teaspoons yeast dry
- 3.1 cups bread flour
- 1 tablespoon butter softened
- 1 dill pickles chopped
- 0.5 teaspoon dill dried
- 1 tablespoon dehydrated onion dried minced
- 1 teaspoon parsley dried
- 0.3 teaspoon salt
- 1 cup water (110 degrees F/45 degrees C)

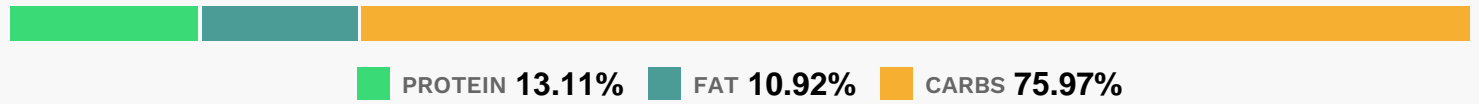
## Equipment

- frying pan
- bread machine

## Directions

- Place ingredients in the pan of the bread machine in the order suggested by the manufacturer.
- Use the white bread, medium crust setting.

## Nutrition Facts



## Properties

Glycemic Index:4.88, Glycemic Load:7.65, Inflammation Score:-1, Nutrition Score:1.6756521756558%

## Flavonoids

Apigenin: 0.19mg, Apigenin: 0.19mg, Apigenin: 0.19mg, Apigenin: 0.19mg Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg

## Nutrients (% of daily need)

Calories: 64.9kcal (3.24%), Fat: 0.78g (1.19%), Saturated Fat: 0.34g (2.15%), Carbohydrates: 12.15g (4.05%), Net Carbohydrates: 11.64g (4.23%), Sugar: 0.16g (0.18%), Cholesterol: 1.25mg (0.42%), Sodium: 50.91mg (2.21%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.1g (4.19%), Selenium: 6.5µg (9.28%), Manganese: 0.14mg (6.76%), Folate: 12.02µg (3.01%), Vitamin B1: 0.04mg (2.93%), Fiber: 0.51g (2.04%), Phosphorus: 18.78mg (1.88%), Copper: 0.03mg (1.7%), Vitamin B3: 0.27mg (1.37%), Vitamin B2: 0.02mg (1.31%), Magnesium: 4.81mg (1.2%), Zinc: 0.17mg (1.12%), Vitamin B5: 0.11mg (1.11%)