



Golden Cake Batter Bread

READY IN



45 min.

SERVINGS



10

CALORIES



345 kcal

DESSERT

Ingredients

- ☐ 2.3 teaspoons active yeast dry
- ☐ 2 eggs
- ☐ 4.3 cups flour all-purpose
- ☐ 0.5 cup butter
- ☐ 1 cup milk
- ☐ 1 teaspoon salt
- ☐ 2 teaspoons vanilla extract
- ☐ 0.5 cup sugar white

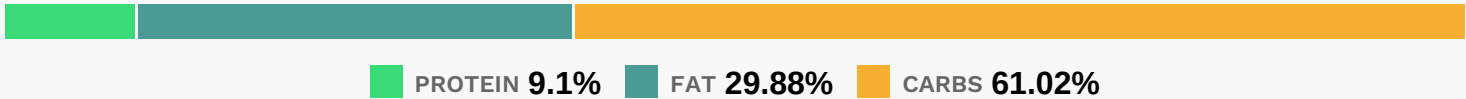
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer

Directions

- ☐ In a large bowl combine 2 cups flour, sugar, salt, and yeast.
- ☐ Heat the milk with the butter or margarine until it reaches 115 degrees F (43 degrees C). Beat together with the eggs and vanilla. Then add the liquid mixture to the flour mixture. Beat at low speed with an electric mixer until flour is moistened. Increase speed to medium, and beat for 2 minutes. By hand stir in the remaining flour to make a medium stiff batter. Cover, and let rise for 1 hour.
- ☐ Punch dough down, and place it in a greased 10 inch tube pan, cover and let rise for 45 minutes.
- ☐ Bake in a preheated 350 degrees F (175 degrees C) for 40 to 45 minutes.
- ☐ Let cool in pan for 5 minutes, then remove.

Nutrition Facts



Properties

Glycemic Index:18.31, Glycemic Load:36.74, Inflammation Score:-6, Nutrition Score:10.143913052571%

Nutrients (% of daily need)

Calories: 345.28kcal (17.26%), Fat: 11.36g (17.48%), Saturated Fat: 2.71g (16.96%), Carbohydrates: 52.19g (17.4%), Net Carbohydrates: 50.57g (18.39%), Sugar: 11.43g (12.7%), Cholesterol: 35.66mg (11.89%), Sodium: 362.94mg (15.78%), Alcohol: 0.28g (100%), Alcohol %: 0.32% (100%), Protein: 7.78g (15.56%), Vitamin B1: 0.51mg (34.16%), Selenium: 21.29µg (30.41%), Folate: 117.85µg (29.46%), Vitamin B2: 0.37mg (21.83%), Manganese: 0.37mg (18.54%), Vitamin B3: 3.46mg (17.28%), Iron: 2.64mg (14.68%), Phosphorus: 106.56mg (10.66%), Vitamin A: 493.04IU (9.86%), Fiber: 1.62g (6.49%), Vitamin B5: 0.56mg (5.63%), Calcium: 46.86mg (4.69%), Copper: 0.09mg (4.38%), Zinc: 0.64mg (4.29%), Magnesium: 16.49mg (4.12%), Vitamin B12: 0.22µg (3.7%), Potassium: 118.47mg (3.38%), Vitamin E: 0.49mg

(3.26%), Vitamin B6: 0.06mg (3.25%), Vitamin D: 0.44µg (2.96%)