



Herb Rolls

 Dairy Free

READY IN

ready

45 min.

SERVINGS

servings

18

CALORIES

calories

374 kcal

BREAD

Ingredients

- ☐ 0.5 ounce active yeast dry
- ☐ 0.8 cup butter divided melted
- ☐ 2 large eggs lightly beaten
- ☐ 6 cups flour all-purpose
- ☐ 1 tablespoon basil fresh chopped
- ☐ 1 tablespoon chives fresh chopped
- ☐ 1 tablespoon rosemary fresh chopped
- ☐ 2 teaspoons salt

- ☐ 1 cup shortening
- ☐ 1 cup sugar
- ☐ 1 cup warm water 105° to 115°
- ☐ 1 cup water boiling

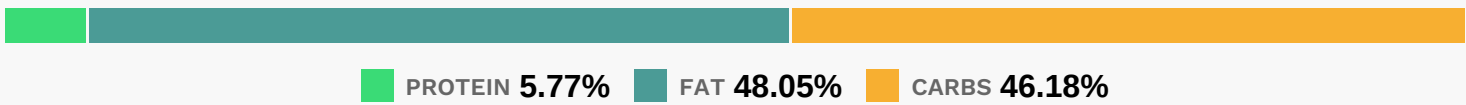
Equipment

- ☐ bowl
- ☐ oven
- ☐ measuring cup

Directions

- ☐ Combine first 3 ingredients in a large bowl; stir in 1 cup boiling water. Cool. Stir in eggs.
- ☐ Combine yeast and 1 cup warm water in a 1-cup glass measuring cup; let stand 5 minutes. Stir into egg mixture. Gradually add flour, stirring until blended. Cover and chill at least 4 hours.
- ☐ Roll one-third of dough into at 14- x 10-inch rectangle.
- ☐ Brush with 1/2 cup melted butter; sprinkle with chives, basil and rosemary.
- ☐ Roll up, staring at a long end; cut crosswise into 3/4-inch-thick slices.
- ☐ Place in 2 lightly greased 9-inch round cakepans.
- ☐ Let rise and bake at 375 for 10 to 12 minutes or until golden.

Nutrition Facts



Properties

Glycemic Index:14.45, Glycemic Load:30.76, Inflammation Score:-5, Nutrition Score:8.0717391119055%

Flavonoids

Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 373.85kcal (18.69%), Fat: 20.04g (30.84%), Saturated Fat: 4.68g (29.23%), Carbohydrates: 43.35g (14.45%), Net Carbohydrates: 41.99g (15.27%), Sugar: 11.23g (12.47%), Cholesterol: 20.67mg (6.89%), Sodium: 358.62mg (15.59%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.42g (10.84%), Vitamin B1: 0.42mg (27.96%), Folate: 97.75µg (24.44%), Selenium: 15.96µg (22.8%), Vitamin B2: 0.27mg (15.81%), Manganese: 0.29mg (14.61%), Vitamin B3: 2.79mg (13.93%), Iron: 2.08mg (11.54%), Vitamin A: 384.69IU (7.69%), Vitamin E: 1.08mg (7.17%), Vitamin K: 7.02µg (6.69%), Phosphorus: 63.42mg (6.34%), Fiber: 1.36g (5.43%), Vitamin B5: 0.46mg (4.61%), Copper: 0.07mg (3.68%), Zinc: 0.43mg (2.89%), Magnesium: 11.05mg (2.76%), Vitamin B6: 0.04mg (2.07%), Potassium: 65.58mg (1.87%), Calcium: 14.31mg (1.43%)