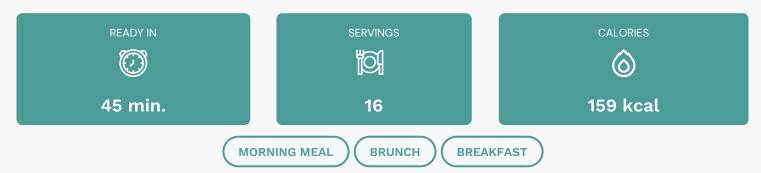




🕭 Vegetarian



Ingredients

- 1 tablespoon caraway seeds
- 1 teaspoon salt
- 2 cups buttermilk
- 1 cup currants dried dry hot rinsed
- 4 cups bread flour
- 1 tablespoon double-acting baking powder
- 0.8 teaspoon baking soda

Equipment

bowl
baking sheet
oven
knife

Directions

Into a large bowl sift together the flour, the baking powder, the salt, and the baking soda and stir in the raisins and the caraway seeds.

Add the buttermilk and stir the mixture until it forms a dough. Turn the dough out onto a wellfloured surface and knead it for 1 minute. Halve the dough, with floured hands shape each half into a round loaf, and transfer the loaves to a lightly greased baking sheet.

Cut an X 1/4 inch deep across the tops of the loaves with a sharp knife and bake the loaves in the middle of a preheated 350°F. oven for 45 to 55 minutes, or until a tester comes out clean.

Transfer the loaves to racks and let them cool.

Nutrition Facts

🔹 protein 12.69% 📕 fat 8.9% 📒 carbs 78.41%

Properties

Glycemic Index:13.44, Glycemic Load:16.96, Inflammation Score:-1, Nutrition Score:4.5117390920287%

Nutrients (% of daily need)

Calories: 159.16kcal (7.96%), Fat: 1.59g (2.44%), Saturated Fat: 0.66g (4.1%), Carbohydrates: 31.45g (10.48%), Net Carbohydrates: 30.16g (10.97%), Sugar: 7.17g (7.97%), Cholesterol: 3.3mg (1.1%), Sodium: 312.2mg (13.57%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.09g (10.18%), Selenium: 13.63µg (19.47%), Manganese: 0.3mg (14.81%), Calcium: 93.85mg (9.39%), Phosphorus: 83.29mg (8.33%), Fiber: 1.29g (5.16%), Vitamin B2: 0.08mg (4.97%), Copper: 0.09mg (4.74%), Potassium: 146.93mg (4.2%), Magnesium: 15.23mg (3.81%), Vitamin B1: 0.05mg (3.66%), Iron: 0.6mg (3.36%), Folate: 12.75µg (3.19%), Zinc: 0.43mg (2.89%), Vitamin D: 0.39µg (2.6%), Vitamin B5: 0.25mg (2.55%), Vitamin B6: 0.05mg (2.52%), Vitamin B3: 0.5mg (2.49%), Vitamin B12: 0.14µg (2.3%), Vitamin A: 58.06IU (1.16%), Vitamin E: 0.17mg (1.1%)