



Joyce's Fantastic Lemon Easter Bread

 Vegetarian

READY IN



165 min.

SERVINGS



3

CALORIES



768 kcal

Ingredients

- ☐ 1 tablespoon active yeast dry
- ☐ 3.5 cups bread flour
- ☐ 2 tablespoons butter softened
- ☐ 2 eggs at room temperature
- ☐ 2 tablespoons lemon extract
- ☐ 2 tablespoons warm water (100 degrees F/38 degrees C)
- ☐ 0.5 cup sugar white

Equipment

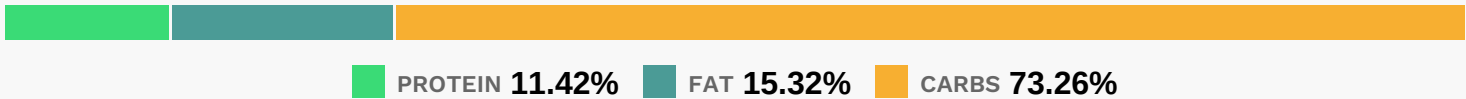
- ☐ oven

- ☐ cake form
- ☐ bread machine

Directions

- ☐ Pour both amounts of warm water into a bread machine and add butter, eggs, lemon extract, bread flour, sugar, and yeast in the order recommended by the manufacturer. Select dough setting and start the machine.
- ☐ Grease 3 8-inch round cake pans.
- ☐ Remove dough when cycle is finished; cut dough into 3 equal-sized pieces.
- ☐ Roll each piece into a ball and place into a prepared cake pan; cover and let rise for 1 hour.
- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Bake loaves in the preheated oven until lightly browned, 15 to 20 minutes.

Nutrition Facts



Properties

Glycemic Index:62.36, Glycemic Load:91.8, Inflammation Score:-4, Nutrition Score:15.674782613049%

Nutrients (% of daily need)

Calories: 767.99kcal (38.4%), Fat: 12.99g (19.98%), Saturated Fat: 6.08g (38.03%), Carbohydrates: 139.74g (46.58%), Net Carbohydrates: 135.88g (49.41%), Sugar: 33.83g (37.59%), Cholesterol: 129.19mg (43.06%), Sodium: 106.1mg (4.61%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 21.78g (43.57%), Selenium: 67.3µg (96.14%), Manganese: 1.17mg (58.44%), Folate: 93.39µg (23.35%), Phosphorus: 210.27mg (21.03%), Vitamin B1: 0.28mg (18.37%), Vitamin B2: 0.28mg (16.73%), Fiber: 3.86g (15.43%), Copper: 0.3mg (14.81%), Vitamin B5: 1.28mg (12.79%), Zinc: 1.74mg (11.58%), Iron: 1.87mg (10.41%), Magnesium: 40.99mg (10.25%), Vitamin B3: 2.02mg (10.1%), Vitamin A: 394.56IU (7.89%), Vitamin E: 1.11mg (7.39%), Vitamin B6: 0.12mg (6.21%), Potassium: 201.95mg (5.77%), Vitamin B12: 0.28µg (4.63%), Calcium: 41.58mg (4.16%), Vitamin D: 0.59µg (3.91%), Vitamin K: 1.18µg (1.13%)