



## Onion, Garlic, Cheese Bread

READY IN



185 min.

SERVINGS



36

CALORIES



63 kcal

SIDE DISH

ANTIPASTI

STARTER

SNACK

### Ingredients

- 2 teaspoons active yeast dry
- 3 cups bread flour
- 3 tablespoons onion dried minced
- 2 teaspoons garlic powder
- 2 tablespoons butter
- 2 tablespoons milk powder dry
- 1.5 teaspoons salt
- 1 cup sharp cheddar cheese shredded
- 1.1 cups warm water

2 tablespoons sugar white

## Equipment

bread machine

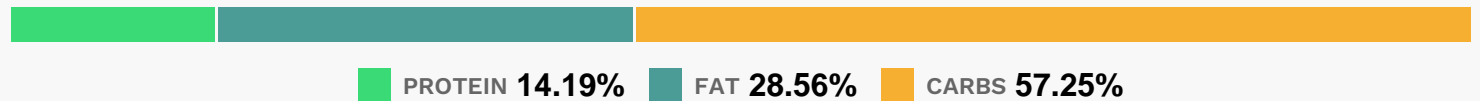
## Directions

Add water, flour, powdered milk, sugar, salt, butter or margarine and yeast into bread machine in the order suggested by your manufacturer. Set for basic cycle with the light crust.

When alert sound or when indicated by your manufacturer add the garlic powder, 2 tablespoons of the onion flakes and all of the shredded cheese. After the last knead sprinkle the remaining tablespoon of onion flakes over dough.

Enjoy hot and fresh bread.

## Nutrition Facts



## Properties

Glycemic Index:5.95, Glycemic Load:5.46, Inflammation Score:-1, Nutrition Score:1.6443478218887%

## Nutrients (% of daily need)

Calories: 63.2kcal (3.16%), Fat: 2g (3.07%), Saturated Fat: 0.83g (5.19%), Carbohydrates: 9g (3%), Net Carbohydrates: 8.65g (3.15%), Sugar: 1.03g (1.14%), Cholesterol: 3.54mg (1.18%), Sodium: 127.16mg (5.53%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.23g (4.46%), Selenium: 5.17µg (7.39%), Manganese: 0.09mg (4.56%), Phosphorus: 30.95mg (3.09%), Calcium: 29.33mg (2.93%), Folate: 9.07µg (2.27%), Vitamin B1: 0.03mg (2.15%), Vitamin B2: 0.03mg (1.95%), Zinc: 0.25mg (1.64%), Fiber: 0.35g (1.4%), Vitamin A: 63.45IU (1.27%), Copper: 0.03mg (1.25%), Magnesium: 4.51mg (1.13%)