



Savory Bubble Bread

READY IN



75 min.

SERVINGS



24

CALORIES



78 kcal

Ingredients

- ☐ 0.3 ounce active yeast dry
- ☐ 2.5 cups bread flour
- ☐ 0.3 cup butter melted
- ☐ 1 teaspoon onion dried minced
- ☐ 0.5 teaspoon tarragon dried
- ☐ 1 eggs beaten
- ☐ 0.5 teaspoon garlic powder
- ☐ 0.5 cup milk
- ☐ 1 teaspoon paprika
- ☐ 0.3 cup parmesan cheese grated

- ☐ 0.5 teaspoon rubbed sage
- ☐ 1 teaspoon salt
- ☐ 0.5 cup water
- ☐ 1 tablespoon sugar white

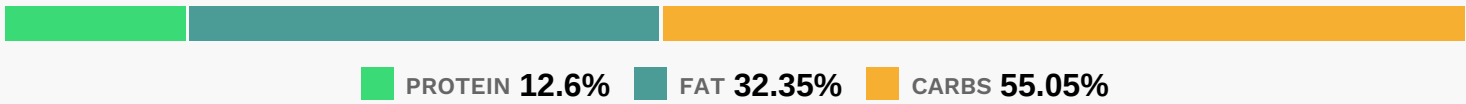
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ kugelhopf pan

Directions

- ☐ Measure the egg, 2 tablespoons butter or margarine, water, milk, salt, sugar, bread flour and yeast into dough pan according to manufacturer's directions. Select Dough setting, then Start. When unit signals and display reads 0:00, press Stop and remove dough.
- ☐ Place melted butter or margarine in a small bowl. In a separate small bowl mix together the paprika, cheese, garlic powder, onion flakes, sage and tarragon.
- ☐ Cut prepared dough into 20 to 25 pieces and roll in butter or margarine then in savory rolling mixture. Stack coated dough pieces in a lightly greased Bundt pan or 9x3 inch tube pan. Cover with a damp cloth and let rise 30 minutes or until doubled.
- ☐ Meanwhile, preheat oven to 350 degrees F (175 degrees C).
- ☐ Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes or until golden.
- ☐ Serve warm.

Nutrition Facts



Properties

Glycemic Index:13.13, Glycemic Load:6.57, Inflammation Score:-1, Nutrition Score:2.0452173870543%

Nutrients (% of daily need)

Calories: 78.19kcal (3.91%), Fat: 2.8g (4.31%), Saturated Fat: 1.57g (9.79%), Carbohydrates: 10.73g (3.58%), Net Carbohydrates: 10.28g (3.74%), Sugar: 0.88g (0.98%), Cholesterol: 13.42mg (4.47%), Sodium: 135.69mg (5.9%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.46g (4.91%), Selenium: 6.28µg (8.97%), Manganese: 0.11mg (5.7%), Vitamin B1: 0.05mg (3.24%), Folate: 12.73µg (3.18%), Phosphorus: 31.72mg (3.17%), Vitamin A: 129.45IU (2.59%), Vitamin B2: 0.04mg (2.43%), Calcium: 20.59mg (2.06%), Fiber: 0.45g (1.8%), Zinc: 0.24mg (1.58%), Vitamin B5: 0.16mg (1.55%), Copper: 0.03mg (1.49%), Vitamin B3: 0.27mg (1.36%), Magnesium: 5.25mg (1.31%), Vitamin B6: 0.02mg (1.18%), Iron: 0.2mg (1.11%), Vitamin E: 0.16mg (1.06%), Vitamin B12: 0.06µg (1.03%), Potassium: 35.77mg (1.02%)