



Sour Cream and Chive Rolls

 Vegetarian

READY IN



45 min.

SERVINGS



50

CALORIES



73 kcal

BREAD

Ingredients

- ☐ 0.5 ounce active yeast dry
- ☐ 0.5 cup butter melted
- ☐ 2 eggs
- ☐ 4 cups flour all-purpose
- ☐ 0.3 cup chives fresh chopped
- ☐ 1 teaspoon salt
- ☐ 1 cup heavy whipping cream sour
- ☐ 0.5 cup warm water (110 degrees F/45 degrees C)

☐ 0.5 cup sugar white

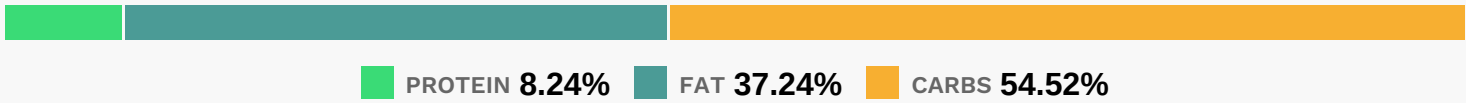
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven

Directions

- ☐ In a small saucepan, heat sour cream until very hot.
- ☐ Add salt, sugar, and melted butter or margarine. Cool until lukewarm.
- ☐ In a large bowl, dissolve yeast in warm water.
- ☐ Mix in sour cream mixture, eggs, flour, and chives. Cover, and refrigerate overnight.
- ☐ Divide dough into 4 parts. Knead and roll each part into a 10 inch circle.
- ☐ Cut into thin pie-shaped pieces.
- ☐ Roll each piece from flat end to point.
- ☐ Place on greased baking sheets. Allow to rise until doubled in size.
- ☐ Bake at 375 degrees F (190 degrees C) for 12 to 15 minutes.

Nutrition Facts



Properties

Glycemic Index:4.8, Glycemic Load:6.92, Inflammation Score:-1, Nutrition Score:2.0965217241774%

Flavonoids

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: 72.98kcal (3.65%), Fat: 3.03g (4.66%), Saturated Fat: 1.71g (10.66%), Carbohydrates: 9.98g (3.33%), Net Carbohydrates: 9.62g (3.5%), Sugar: 2.19g (2.43%), Cholesterol: 14.14mg (4.71%), Sodium: 65.52mg (2.85%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.51g (3.01%), Vitamin B1: 0.11mg (7.44%), Folate: 26.32µg (6.58%), Selenium: 4.16µg (5.94%), Vitamin B2: 0.08mg (4.58%), Vitamin B3: 0.71mg (3.56%), Manganese: 0.07mg (3.55%), Iron: 0.51mg (2.83%), Vitamin A: 103.6IU (2.07%), Phosphorus: 20.25mg (2.02%), Fiber: 0.35g (1.41%), Vitamin B5: 0.13mg (1.28%)