



Sour Cream-Dill Bread



Vegetarian



Gluten Free

READY IN



185 min.

SERVINGS



1

CALORIES



1034 kcal

Ingredients

- ☐ 5 ounces cheddar cheese shredded
- ☐ 0.8 cup milk
- ☐ 0.5 cup cream sour
- ☐ 1 tablespoon sugar
- ☐ 0.8 teaspoon dill dried
- ☐ 0.8 teaspoon ground mustard
- ☐ 1 eggs
- ☐ 3 cups frangelico

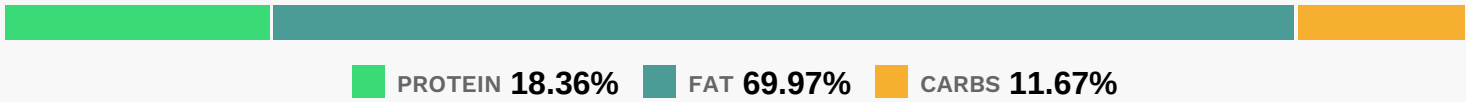
Equipment

- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ loaf pan

Directions

- ☐ Heat oven to 350°F. Generously grease loaf pan, 9x5x3 inches.
- ☐ Stir together all ingredients just until moistenend.
- ☐ Pour into pan.
- ☐ Bake 45 to 50 minutes or until golden brown. Cool 5 minutes. Loosen sides of loaf from pan; remove from pan and place top side up on wire rack. Cool completely, about 2 hours, before slicing. Wrap tightly and store at room temperature up to 4 days, or refrigerate up to 10 days.

Nutrition Facts



Properties

Glycemic Index:135.09, Glycemic Load:12.56, Inflammation Score:-9, Nutrition Score:30.418260626171%

Nutrients (% of daily need)

Calories: 1034.47kcal (51.72%), Fat: 81.16g (124.86%), Saturated Fat: 43.64g (272.77%), Carbohydrates: 30.44g (10.15%), Net Carbohydrates: 30.15g (10.96%), Sugar: 25.43g (28.26%), Cholesterol: 395.24mg (131.75%), Sodium: 1096.57mg (47.68%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 47.92g (95.84%), Calcium: 1385.53mg (138.55%), Phosphorus: 1025.05mg (102.5%), Selenium: 64.55µg (92.21%), Vitamin B2: 1.28mg (75.31%), Vitamin A: 2715.16IU (54.3%), Vitamin B12: 3.12µg (52.06%), Zinc: 7.02mg (46.78%), Vitamin D: 3.74µg (24.96%), Vitamin B5: 2.34mg (23.41%), Magnesium: 85.94mg (21.49%), Potassium: 624.24mg (17.84%), Vitamin B6: 0.35mg (17.51%), Folate: 59.78µg (14.94%), Vitamin E: 2.13mg (14.2%), Vitamin B1: 0.2mg (13.29%), Iron: 1.59mg (8.82%), Copper: 0.12mg (5.76%), Manganese: 0.11mg (5.66%), Vitamin K: 5.89µg (5.61%), Vitamin B3: 0.5mg (2.49%), Vitamin C: 1.52mg (1.84%), Fiber: 0.28g (1.14%)