



White Chocolate Bread

READY IN



180 min.

SERVINGS



36

CALORIES



88 kcal

Ingredients

- ☐ 0.3 ounce active yeast dry
- ☐ 3 cups bread flour
- ☐ 2 tablespoons brown sugar
- ☐ 0.3 cup butter softened
- ☐ 1 eggs
- ☐ 1 teaspoon ground cinnamon
- ☐ 1 cup warm milk
- ☐ 1 teaspoon salt
- ☐ 0.3 cup warm water
- ☐ 1 cup chocolate chips white

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2 tablespoons sugar white

Equipment

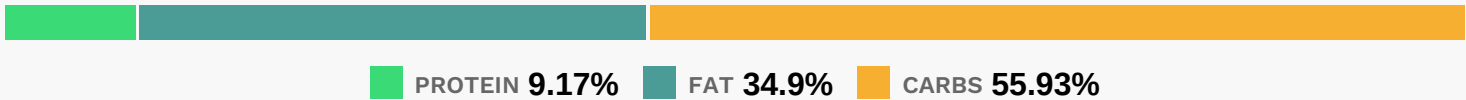
- ☐ frying pan
- ☐ bread machine

Directions

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Place all ingredients (except white chocolate chips) in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start. If your machine has a Fruit setting, add the white chocolate chips at the signal, or about 5 minutes before the kneading cycle has finished.

Nutrition Facts



Properties

Glycemic Index:8.34, Glycemic Load:7.55, Inflammation Score:-1, Nutrition Score:1.7108695622857%

Nutrients (% of daily need)

Calories: 87.55kcal (4.38%), Fat: 3.41g (5.24%), Saturated Fat: 1.97g (12.33%), Carbohydrates: 12.29g (4.1%), Net Carbohydrates: 11.94g (4.34%), Sugar: 4.63g (5.14%), Cholesterol: 9.8mg (3.27%), Sodium: 84.13mg (3.66%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.01g (4.03%), Selenium: 4.91µg (7.01%), Manganese: 0.09mg (4.72%), Phosphorus: 29.86mg (2.99%), Vitamin B2: 0.04mg (2.58%), Vitamin B1: 0.04mg (2.5%), Folate: 9.03µg (2.26%), Calcium: 22.18mg (2.22%), Vitamin B5: 0.15mg (1.49%), Fiber: 0.34g (1.37%), Vitamin B12: 0.08µg (1.3%), Zinc: 0.19mg (1.25%), Copper: 0.02mg (1.23%), Vitamin A: 58.85IU (1.18%), Vitamin B3: 0.23mg (1.15%), Potassium: 39.98mg (1.14%), Magnesium: 4.41mg (1.1%)