Sprouted Herb Bread

The Applebutter Inn - Slippery Rock, PA
The Great Country Inns of America Cookbook (2nd ed) (1992)

Yield: 1 loaf

2 cups flour, divided

1 package active dry yeast

3/4 cup milk

2 tablespoons shortening

1 tablespoon honey

1/2 teaspoon salt

1 egg

1 cup snipped sprouts

1/2 cup wheat germ

1/2 teaspoon crushed basil

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Preheat the oven to 375 degrees.

In a mixing bowl, combine one cup of flour and the yeast.

In a saucepan, heat the milk, shortening, honey and salt until warm. Add to the flour mixture. Add the egg. Beat on low speed for 30 seconds, then on high speed for 3 minutes. Add the remaining one cup of flour, sprouts, wheat germ and basil. Cover and let rise for one hour.

Beat the dough down. Let rest for 10 minutes. Spoon into a loaf pan and let rise again until doubled in bulk.

Bake for 20 minutes for small loaves or 40 minutes for a large loaf.

Per Serving (excluding unknown items): 1615 Calories; 45g Fat (25.0% calories from fat); 54g Protein; 250g Carbohydrate; 17g Dietary Fiber; 237mg Cholesterol; 1242mg Sodium. Exchanges: 14 1/2 Grain(Starch); 1 Lean Meat; 1/2 Non-Fat Milk; 6 1/2 Fat; 1 Other Carbohydrates.

Bread and Muffins

Dar Samina Mutritional Analysis

Calories (kcal):	1615	Vitamin B6 (mg):	1.1mg
% Calories from Fat:	25.0%	Vitamin B12 (mcg):	1.3mcg
% Calories from Carbohydrates:	61.6%	Thiamin B1 (mg):	3.3mg
% Calories from Protein:	13.4%	Riboflavin B2 (mg):	2.4mg
Total Fat (g):	45g	Folacin (mcg):	424mcg
Saturated Fat (g):	13g	Niacin (mg):	22mg
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Monounsaturated Fat (g):	16g	Caffeine (mg): Alcohol (kcal): % Pofuso:	0mg
Polyunsaturated Fat (g):	12g		0
Cholesterol (mg):	237mg		0 0%
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	250g 17g 54g 1242mg 1276mg 317mg 17mg 11mg 2mg 475IU 139 1/2RE	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	14 1/2 1 0 0 1/2 6 1/2

Nutrition Facts

Amount Per Serving	
Calories 1615	Calories from Fat: 404
	% Daily Values*
Total Fat 45g	69%
Saturated Fat 13g	66%
Cholesterol 237mg	79%
Sodium 1242mg	52%
Total Carbohydrates 250g	83%
Dietary Fiber 17g	67%
Protein 54g	
Vitamin A	9%
Vitamin C	3%
Calcium	32%
Iron	97%

^{*} Percent Daily Values are based on a 2000 calorie diet.