

# Bread Machine Swedish Coffee Bread

Yield: 10 min  
Total Time: 160 min

Recipe from: <https://www.recipeschoose.com/recipes/swedish-coffee-bread-vertebra-recipe>

## Ingredients:

- 1 cup milk
- 1/2 teaspoon salt
- 1 egg yolk
- 2 tablespoons softened butter
- 3 cups all-purpose flour
- 1/3 cup sugar
- 1/4 ounce active dry yeast
- 3 teaspoons ground cardamom
- 2 egg whites slightly beaten
- sugar pearl, or other decorative sugar

## Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 41 grams
3. Cholesterol: 30 milligrams
4. Fat: 4 grams
5. Fiber: 2 grams
6. Protein: 7 grams
7. SaturatedFat: 2 grams
8. Sodium: 170 milligrams
9. Sugar: 10 grams

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