

# Swedish Cardamon Bread

Yield: 20 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/cardamon-load-swedish-recipe>

## Ingredients:

- 3/4 cup milk
- 1/3 cup sugar
- 1 1/2 teaspoons salt
- 1/2 cup unsalted butter
- 1 teaspoon cardamon
- 2 1/4 teaspoons yeast
- 4 cups all-purpose flour
- 1 eggs
- 1/2 cup warm water
- 2 tablespoons sugar Swedish Pearl
- 1 egg whites

## Nutrition:

1. Calories: 160 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 25 milligrams
4. Fat: 5 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 3 grams
8. Sodium: 190 milligrams
9. Sugar: 5 grams

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