

# Buttermilk Honey Bread

Yield: 10 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/jewish-honey-bread-recipe>

## Ingredients:

- 3/8 cup warm water or 1/4 cup plus 2 tbsp.
- 1/2 tablespoon instant yeast
- 1/2 teaspoon sugar
- 3/4 cup buttermilk warmed or brought to room temp.
- 1 tablespoon unsalted butter melted
- 1 1/2 tablespoons honey warmed until runny
- 1/2 tablespoon salt
- 3 1/4 cups all purpose flour
- 1 tablespoon milk
- 1 egg

## Nutrition:

1. Calories: 190 calories
2. Carbohydrate: 35 grams
3. Cholesterol: 25 milligrams
4. Fat: 2.5 grams
5. Fiber: 1 grams
6. Protein: 6 grams
7. SaturatedFat: 1 grams
8. Sodium: 380 milligrams
9. Sugar: 4 grams

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