

# Colombian Sweet Bread Stuffed With Guava Paste

Yield: 3 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-guava-paste-recipe>

## Ingredients:

- 1 envelope yeast usually 7 grams, Trockenhefe
- 4 tablespoons warm water
- 7 15/16 tablespoons white sugar
- 4 3/4 cups all purpose flour Mehl, Type 405 oder Type 550
- 4 15/16 tablespoons butter melted, geschmolzene Butter
- 1 teaspoon vanilla extract Vanilleextrakt, see here how to make your own
- 2 eggs size L at room temperature\*
- 1/2 pound guava paste you obviously can also use jam, Nutella, etc.\*\*

## Nutrition:

1. Calories: 1080 calories
2. Carbohydrate: 186 grams
3. Cholesterol: 190 milligrams
4. Fat: 24 grams
5. Fiber: 6 grams
6. Protein: 25 grams
7. SaturatedFat: 13 grams
8. Sodium: 190 milligrams
9. Sugar: 34 grams

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