

Cranberry Swiss Zopf Bread

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-butterzopf-recipe>

Ingredients:

- 3/4 cup full fat sour cream
- 4 tablespoons unsalted butter melted
- 3 1/4 cups all purpose flour
- 2 teaspoons instant yeast
- 1 1/4 teaspoons kosher salt
- 1 egg and 1 egg white, lightly beaten, reserve remaining yolk for glaze
- 1/2 cup frozen cranberries or fresh, thawed
- 3 tablespoons slivered almonds

Nutrition:

1. Calories: 600 calories
2. Carbohydrate: 81 grams
3. Cholesterol: 100 milligrams
4. Fat: 23 grams
5. Fiber: 4 grams
6. Protein: 14 grams
7. SaturatedFat: 12 grams
8. Sodium: 800 milligrams
9. Sugar: 2 grams

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