

Sally Lunn Bread

Yield: 10 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/sally-lunn-bread-recipe-southern-living>

Ingredients:

- 2 cups all purpose flour
- 2 tablespoons granulated sugar
- 1 teaspoon table salt
- 1 1/8 teaspoons active dry yeast 1/2 packet or 1/8 ounce
- 3/4 cup milk
- 4 tablespoons unsalted butter softened
- 1 large egg plus 1 large egg yolk
- 4 ounces unsalted butter divided
- 2 tablespoons honey use less for lightly sweet, more for a more traditional honey butter
- 3 pinches flaky sea salt

Nutrition:

1. Calories: 260 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 60 milligrams
4. Fat: 15 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 9 grams
8. Sodium: 350 milligrams
9. Sugar: 7 grams

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