

# Berry Twist Bread

Yield: 16 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-twist-bread-recipe>

## Ingredients:

- 1/2 cup milk warm, – I used
- 5 3/8 tablespoons warm water
- 9/16 tablespoon active dry yeast 1/4-ounce package
- 3 15/16 cups flour all-purpose, – I used 430g
- 4 tablespoons sugar
- 4 tablespoons butter melted
- 1 egg
- 1 1/8 salt teaspoons
- 2 tablespoons seedless raspberry jam – I used 3 tablespoon. I couldn't find any so I sieved the one I had. Some of the seeds remained.
- 3/4 cup icing sugar
- 2 tablespoons orange juice – I used 1 1/2
- 1 teaspoon grated orange peel freshly, if desired – I was short on time, so I skipped this

## Nutrition:

1. Calories: 180 calories
2. Carbohydrate: 33 grams
3. Cholesterol: 20 milligrams
4. Fat: 3.5 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 2 grams
8. Sodium: 85 milligrams
9. Sugar: 9 grams

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