

Sourdough Whole Wheat Bread

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-recipe-with-wheat-bread>

Ingredients:

- 1 slice wheat bread Sourdough Whole, with homemade Blueberry Lime Jam thickly spread on top!!! Delicious~
- wheat bread Sourdough Whole
- 1 teaspoon yeast
- 1/2 cup warm water
- 1 cup sourdough starter
- 1 1/2 cups whole wheat flour
- 2 tablespoons brown sugar
- 2 tablespoons softened butter
- 1 1/2 cups all purpose flour
- 1/2 teaspoon baking soda

Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 83 grams
3. Cholesterol: 15 milligrams
4. Fat: 8 grams
5. Fiber: 8 grams
6. Protein: 14 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 320 milligrams
9. Sugar: 5 grams

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