

Bread Machine Turtle Bread

Caramel, chocolate chips and pecans are together once again in this delectable dessert bread.

- 1 cup plus 1 tablespoon water
- 10 caramels
- 2 2/3 cups Gold Medal® Better for Bread™ bread flour
- 2 tablespoons dry milk
- 1 tablespoon sugar
- 3/4 teaspoon salt
- 1 1/2 teaspoons bread machine or quick active dry yeast
- 1/4 cup semisweet chocolate chips
- 1/2 cup coarsely chopped pecans

1. Measure carefully, placing all ingredients except chocolate chips and pecans in bread machine pan in the order recommended by the manufacturer. Add chocolate chips and pecans at the Raisin/Nut signal or 5 minutes before the last kneading cycle ends.
2. Select Sweet or Basic/White cycle. Use Medium or Light crust color. Remove baked bread from pan, and cool on wire rack.

Per Serving: Calories 195 (Calories from Fat 45); Total Fat 5 g (Saturated Fat 2 g);
Cholesterol 0mg; Sodium 170 mg; Total Carbohydrate 35 g (Dietary Fiber 2 g); Protein 4
g

% Daily Value: Vitamin A 0%; Vitamin C 0%; Calcium 2 %; Iron 10 %

Exchanges: 2 Starch; 1 Fat

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