

## Bread Machine Pesto-Pine Nut Bread

*Enjoy light, savory Italian-style bread. The basil and olive oil flavor makes it perfect for eating by itself or with a meal.*

### Bread

- 1 cup plus 2 tablespoons water
- 3 cups Gold Medal® Harvest King® or Better for Bread® bread flour
- 2 tablespoons sugar
- 1 teaspoon salt
- 1 1/4 teaspoons bread machine or quick active dry yeast

### Pesto Filling

- 1/3 cup basil pesto
- 2 tablespoons Gold Medal® Harvest King® or Better for Bread® bread flour
- 1/3 cup pine nuts

- 1.** Measure carefully, placing all bread ingredients in bread machine pan in the order recommended by the manufacturer.
- 2.** Select Basic/White cycle. Use Medium or Light crust color. Do not use Delay cycle.
- 3.** In small bowl, mix pesto and 2 tablespoons flour until well blended. Stir in pine nuts. Add filling at the Raisin/Nut signal or 5 minutes before the last kneading cycle ends. Remove baked bread from pan. Cool on cooling rack.

**Per Serving:** Calories 190 (Calories from Fat 55); Total Fat 6 g (Saturated Fat 1 g); Cholesterol 0 mg; Sodium 260 mg; Total Carbohydrate 31 g (Dietary Fiber 2 g); Protein 5 g  
**% Daily Value:** Vitamin A 0%; Vitamin C 0%; Calcium 2%; Iron 10%

**Exchanges:** 2 Starch; 1 Fat

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