

Dialyvite®'s Nutritious Whey Plus Protein Nut Bread



Lucy Hillestad's classic recipe improved with Dialyvite®'s Whey Plus Protein

Ingredients:

½ cup wheat germ

½ cup all purpose flour

½ cup whole wheat flour

2 scoops Dialyvite® Whey Plus Protein

½ cup chopped walnuts

½ cup sugar

½ teaspoon baking soda

dash of salt

1 cup buttermilk

1 egg

Mix dry ingredients. Add egg and buttermilk. Blend well and pour into greased and floured bread pan. Bake at 350° for 1 hour. Remove bread from pan and allow it to cool slightly before slicing. Makes 10 servings.

Each serving contains approximately:

7 grams of Protein	5 grams of Total Fat	1 gram Saturated Fat	12 grams of Sugar	105 milligrams of Sodium
167 milligrams of Potassium	2 grams Dietary Fiber	132 milligrams of Phosphorus	24 grams of Carbohydrates	168 Calories