

Dilly Bread

Recipe from the kitchen of Eva Croshaw

Ingredients

- 1 yeast cake
- 1/4 cup warm water
- 1 cup small curd creamed cottage cheese
- 2 Tbsp sugar
- 1 Tbsp minced dried onion
- 1 Tbsp melted margarine or oil
- 2 tsp dill seed
- 1 tsp salt
- 1/4 tsp baking soda
- 1 unbeaten egg
- 2-2 1/2 cups flour
- 1 Tbsp soft butter (for finishing)
- Onion salt (for finishing)

Instructions

1. Soften yeast in warm water.
2. Heat cottage cheese over low heat until warm.
3. Place all ingredients in a large bowl except the 1 Tbsp soft butter and the finishing onion salt.
4. Mix together thoroughly, then add flour slowly.
5. Knead until well blended and the dough is smooth.
6. Let rise 1 hour in a warm place.
7. Knead down and shape into a round loaf; place in a well-greased casserole.
8. Let rise until doubled, about 1/2 hour.
9. Bake in a preheated oven at 350°F for 40-50 minutes.
10. Brush with the 1 Tbsp soft butter and lightly sprinkle with onion salt.

Good served warm with salad.

My PET RECIPE for DILLY BREAD

1 yeast cake	1 tsp salt
1/4 cup warm water	1/4 tsp soda
1 cup small curd creamed cottage cheese	1 unbeaten egg
2 tbsps sugar	2-2 1/2 cups flour
1 tbsp minced dried onion	1 tbsp soft butter
1 tbsp melted marg. or oil	onion salt
2 tsp dill seed	

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A PET RECIPE FROM

EVA CROSHAW

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