



Dilly Bread

INGREDIENTS

1 tbsp. yeast

1/4 cup water

1 egg

2 tbsp. sugar

1 cup cottage cheese

1 tbsp. butter (melted)

1 tbsp. dried onion

2 tsp. dill

1 tsp. salt

1/4 tsp. baking soda

2 1/2 cups flour

DIRECTIONS

Dissolve yeast in water. Heat cottage cheese until lukewarm. Combine sugar, onion, butter, salt, baking soda, and egg in a bowl. Add cottage cheese and yeast mixture. Makes a stiff dough. Let rise. Bake 30-40 minutes at 350 degrees.

NOTES

This was a recipe that Kellie brought home from a home ec. class I think. It was so good! She and Krista made it.