
Casserole Dill Bread

Home Cookin - Junior League of Wichita Falls, TX - 1976

2 to 2-1/4 cups unsifted flower
2 tablespoons sugar
1 tablespoon instant minced onion
2 teaspoons dill seed
1 teaspoon salt
1/2 teaspoon baking soda
1 package dry yeast
1 tablespoon butter, softened
1/4 cup very hot tap water
1 cup creamed cottage cheese, room temperature
1 egg, room temperature

In a bowl, mix 1/4 cup of flour, sugar, onion, dill seed, salt, baking soda and undissolved yeast. Add butter. Gradually add water. Beat for 2 minutes at medium speed of an electric mixer.

Add the cottage cheese, egg and 1/2 cup of flour (or enough to make a thick batter). Beat at high speed for 2 minutes. Stir in additional flour to make a soft dough. Cover and let rise in a warm place, free from a draft, until doubled in bulk, about one hour and 15 minutes.

Stir the batter down. Turn into a greased 1-1/2 quart casserole or two loaf pans.

Bake at 350 degrees for about 30 minutes or until done. Five minutes before the cooking is complete, brush the bread with butter and return to the oven to complete cooking.

Yield: 1 large or 2 small loaves

Breads, Muffins

Per Serving (excluding unknown items): 523 Calories; 27g Fat (45.6% calories from fat); 36g Protein; 36g Carbohydrate; 3g Dietary Fiber; 274mg Cholesterol; 3803mg Sodium. Exchanges: 1/2 Grain(Starch); 4 1/2 Lean Meat; 3 Fat; 1 1/2 Other Carbohydrates.