

Dill Bread II

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Yield: 2 loaves

*2 packages yeast
1/2 cup warm water
2 cups creamed cottage
cheese, heated to lukewarm
4 tablespoons sugar
2 tablespoons dried minced
onion
2 tablespoons butter or
margarine
4 teaspoons dill weed
2 teaspoons salt
1/2 teaspoon baking soda
2 eggs, unbeaten
4 1/2 to 5 cups flour*

Preheat the oven to 350 degrees.

In a bowl, dissolve the yeast in warm water.

In a bowl, combine the lukewarm cottage cheese, sugar, onion, butter, dill weed, salt, baking soda and eggs. Combine with the yeast mixture. Add the flour, a little at a time, mixing well.

Cover the dough and let rise until double in bulk. Punch down the dough. Turn into two well-greased eight-inch round casserole dishes. Let rise for 30 to 40 minutes.

Bake for 40 to 50 minutes.

Brush with melted butter after baking.

Remove from the casserole while still warm.

Per Serving (excluding unknown items): 3078 Calories; 58g Fat (17.2% calories from fat); 130g Protein; 499g Carbohydrate; 21g Dietary Fiber; 549mg Cholesterol; 6998mg Sodium. Exchanges: 28 1/2 Grain(Starch); 9 1/2 Lean Meat; 1/2 Vegetable; 5 1/2 Fat; 3 1/2 Other Carbohydrates.