

Dill Bread

Ada Miller

Apple Pie and Sisterhood; Favorite Recipes From Tri Kappa

*1 package dry yeast
1/4 cup warm water
1 egg
1 cup cottage cheese
1 tablespoon margarine
1 tablespoon sugar
1 teaspoon salt
1/2 teaspoon baking soda
2 teaspoons dill seed
2 tablespoons dehydrated
onion flakes
1 teaspoon caraway seeds
(optional)
4 to 4-1/2 cups flour (not
sifted)*

Preheat the oven to 350 degrees.

In a bowl, combine the yeast and warm water.
Set aside to dissolve.

In a bowl, mix the egg, sugar, salt, baking soda
and dill seeds. Mix with a whip or fork.

Meanwhile, in a saucepan, be warming (not too
hot), the cottage cheese and margarine, enough
that the margarine melts. Add to the egg
mixture. Add the dissolved yeast. Stir in the
flour, one cup at a time, until a fairly stiff dough
forms. Cover and let rise.

When the dough has doubled in volume, knead
it down. If sticky, keep sprinkling flour and
working into the dough until it feels elastic and
"right".

Place the dough into a pre-greased large round
baking dish or bread pan; let redouble in volume.

Bake for about 45 minutes.

This bread is best served warm or toasted. It is
excellent with spaghetti, stews or chili.

*To assist the dough in
rising, a prewarmed open
oven can be used.*

Per Serving (excluding unknown
items): 496 Calories; 22g Fat
(39.0% calories from fat); 42g
Protein; 35g Carbohydrate; 4g
Dietary Fiber; 231mg Cholesterol;
3890mg Sodium. Exchanges: 1
Grain(Starch); 5 1/2 Lean Meat; 3
Fat; 1 Other Carbohydrates.