

Dilly Bread

Edna Lichti - Shickley, NE

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Yield: 1 round loaf

*1 packet yeast
1/4 cup warm water
1 cup cottage cheese,
heated to lukewarm
2 tablespoons sugar
1 tablespoon minced onion
1 tablespoon butter or
margarine
2 teaspoons dill
1 teaspoon salt
1/4 teaspoon baking soda
1 egg
2 1/4 to 2-1/2 cups flour*

Preparation Time: 15 minutes

Bake Time: 45 minutes

In a bowl, combine the yeast and water. Add the cottage cheese, sugar, onion, butter, dill, salt, baking soda and egg. Mix well. Knead in the flour.

Turn the dough into a round one or two quart casserole.. Let the dough rise in the pan until doubled in size.

Bake for 45 minutes in a 350 degree oven.

Per Serving (excluding unknown items): 1528 Calories; 24g Fat (14.3% calories from fat); 70g Protein; 253g Carbohydrate; 11g Dietary Fiber; 262mg Cholesterol; 3567mg Sodium. Exchanges: 14 Grain(Starch); 5 1/2 Lean Meat; 1/2 Vegetable; 2 1/2 Fat; 1 1/2 Other Carbohydrates.