

Onion Dill Bread

Ruth Andrewson - Leavenworth, WA
www.TasteOfHome.com

2 teaspoons active dry yeast
3 1/2 cups bread flour
1 teaspoon salt
1 large egg
3/4 cup cream-style cottage cheese
3/4 cup sour cream
3 tablespoons sugar
3 tablespoons minced dried onion
2 tablespoons dill seed
1 1/2 tablespoons butter

Preparation Time: 10 minutes

Bake Time: 3 hours

In a bread machine pan, place the yeast, flour, salt and the egg in the order given.

In a saucepan, combine the cottage cheese, sour cream, sugar, dried onion, dill seed and butter. Heat just until warm (do not boil). Pour into the bread pan.

Select the white bread setting.

Bake according to bread machine directions.

Per Serving (excluding unknown items): 2536 Calories; 69g Fat (24.4% calories from fat); 75g Protein; 403g Carbohydrate; 7g Dietary Fiber; 335mg Cholesterol; 2486mg Sodium. Exchanges: 24 Grain(Starch); 1 Lean Meat; 1/2 Non-Fat Milk; 11 1/2 Fat; 2 1/2 Other Carbohydrates.