

Cottage Style Onion Bread

John Feeney

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

Yield: 2 loaves

3/4 cup milk

1 envelope dried onion soup

1/2 cup sugar

1/2 cup butter

2 packages active dry yeast

1/2 cup warm water

1 egg, beaten

4 cups all-purpose flour

melted butter

In a saucepan, scald the milk. Stir in the onion soup mix. Blend well. Stir in the sugar and butter, mixing until the butter melts. Cool to lukewarm. Sprinkle the yeast over the warm water. Stir to dissolve.

In a bowl, combine the milk mixture, egg and one-half of the flour. Beat until smooth. Add the remaining flour. Cover tightly. Chill for at least two hours.

Cover with a clean towel and let rise until doubled in size. Cut the dough in half. Press each dough half evenly into two well greased 1-1/2 quart casserole dishes. Brush with melted butter.

Bake in a 375 degree oven for about 35 minutes.

Remove to racks to cool.

Per Serving (excluding unknown items): 3248 Calories; 109g Fat (30.1% calories from fat); 70g Protein; 496g Carbohydrate; 17g Dietary Fiber; 485mg Cholesterol; 1118mg Sodium. Exchanges: 25 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 20 Fat; 6 1/2 Other Carbohydrates.