

## **Dilly Bread**

**(Makes 1 loaf)**

### **Ingredients:**

**1 pkg dry yeast in ¼ cup of warm water**

**1 cup of cottage cheese**

**2 tbsp. sugar**

**heat above ingredients until lukewarm**

### **Add to above ingredients:**

**1 tbsp. minced dried onion**

**2 tsp. dill seed**

**¾ tsp. salt**

**¼ tsp. soda**

**1 tbsp. melted butter**

**1 egg beaten**

**2 ¼ to 3 cups of flour (sometimes more flour is needed)**

**Work flour into wet ingredients until no longer sticky**

**Grease bread pan well**

**Take dough and make oblong rolls to fit into bread pan (this will insure pull apart slices) (I usually have 8 to 9 rolls)**

**Cover & let rise for 30 to 40 minutes in a warm place. (Usually dough will have doubled.)**

**Preheat oven to 350°F**

**Bake for 30 to 40 minutes (you may have to cover with foil last 10 minutes if top browns too much)**

**Cool in bread pan for 10 minutes and turn out onto cooling rack.**

**We enjoy this bread warm with butter, but it freezes well after cooled. I wrap loaf in heavy duty foil and place in plastic freezer bag. So frozen, it will keep up to a month.**

**Enjoy – we have for at least three generations.**

**Sandra**