

BREAD - DILLY

1 pkg dry yeast

1/4 C warm water

1 C cream style cottage cheese heated to lukewarm

1 T butter

2 T sugar

1 t salt

1/4 t Bkg. soda

1 T instant minced onions

2 t dill seed

1 egg

2-1/4 to 2-1/2 C flour

Soften yeast in water. Let stand 10 min. Combine in large bowl cottage cheese, butter, a mixture of sugar, salt and baking soda; then the onion, dill seed, egg and softened yeast. Beat well to blend thoroughly. Add flour gradually, beating well after each addition. Cover and let rise in warm place until double in bulk, about 1 hour. Stir down dough.

Turn into 1-1/2 or 2 qt. casserole. Let rise in warm place till light - 30-40 min. Bake 350 for 35-45 min. or until crust is golden brown. Brush top with soft butter and sprinkle with salt. Cool about 5 min. Remove to cooling rack.