

Cottonwood House Kitchen



Dill Bread

Ingredients:

1 pkg. yeast
1 cup cottage cheese
1 egg
1 TB onion
2 tsp. dill seed
2 $\frac{1}{4}$ - 2 $\frac{1}{2}$ cups flour

$\frac{1}{4}$ cup warm water
 $\frac{1}{4}$ tsp. soda
2 TB sugar
1 TB butter
1 tsp. salt

Dissolve yeast in warm water. Heat cottage cheese & butter. Let cool. Add rest of ingredients - Shape into loaf and let rise until double. Bake at 350 for 40-45 minutes. After taking from oven, top with butter, sprinkle with salt.

