

## DILLY BREAD

MOM

1 PKG DRY YEAST  
1 CUP COTTAGE CHEESE  
2 TBSP SUGAR  
2 TEAS DILL WEED  
1/4 TEAS BAKING SODA  
2-1/4 to 2-1/2 CUPS FLOUR

1/4 CUP WARM WATER  
1 EGG  
1 TEAS ONION POWDER  
1 TEAS SALT  
1 TBSP BUTTER  
BUTTER

SOFTEN YEAST IN WARM WATER. LET STAND 10 MINUTES. HEAT COTTAGE CHEESE TO LUKEWARM. IN A LARGE BOWL COMBINE DISSOLVED YEAST, EGG, SUGAR, ONION POWDER, DILL WEED, 1 TEAS SALT AND BAKING SODA. STIR IN WARM COTTAGE CHEESE AND 1 TBSP SOFTENED BUTTER. MIX THOROUGHLY. ADD FLOUR IN FOURTHS, BEATING WELL AFTER EACH ADDITION. COVER. LET RISE UNTIL DOUBLE IN BULK (ABOUT 1 HOUR). STIR DOWN. TURN INTO GREASED 2 QUART ROUND CASSEROLE OR TWO LOAF PANS. LET RISE AGAIN UNTIL DOUBLED. BAKE AT 350° FOR 35 TO 40 MINUTES. BRUSH WITH BUTTER. COOL 10 MINUTES. REMOVE FROM PAN. YIELD: 1 ROUND OR 2 LOAVES