

## DILLY BREAD

- 1 YEAST IN  $\frac{1}{4}$  CUP WARM WATER
- 1 CUP CREAMED COTTAGE CHEESE - HEAT TO WARM
- 2 TABLESPOONS SUGAR
- 1 TABLESPOON INSTANT MINCED ONION
- 1 TABLESPOON BUTTER
- 2 TEASPOON DILL SEED
- 1 UNBEATEN EGG
- $\frac{1}{4}$  TEASPOON SODA
- 2 CUPS FLOUR
- 1 TSP. SALT

SOFTEN YEAST IN WATER. COMBINE IN MIXING BOWL INGREDIENTS IN ORDER GIVEN. ADD YEAST AND FLOUR TO FORM A STIFF DOUGH. BEAT WITH MIXER. IT WILL BE STICKY.

COVER AND LET RAISE UNTIL DOUBLE IN  
BULK, ABOUT 1 HOUR. STIR DOWN. POUR INTO  
8-INCH CASSEROLE. LET RAISE LIKE BREAD.  
BAKE 350° OVEN UNTIL GOLDEN BROWN.  
ABOUT 45-50 MINUTES. TURN OUT ON A  
RACK AND BRUSH WITH BUTTER AND  
SPRINKLE WITH SALT. GOOD FROZEN AND  
REHEATED. GOOD THE NEXT DAY. TO HEAT  
AGAIN, WRAP IN FOIL. AFTER BAKING  
AND TO TAKE SOMEWHERE, JUST WRAP  
IN FOIL. SERVE WITH BUTTER.