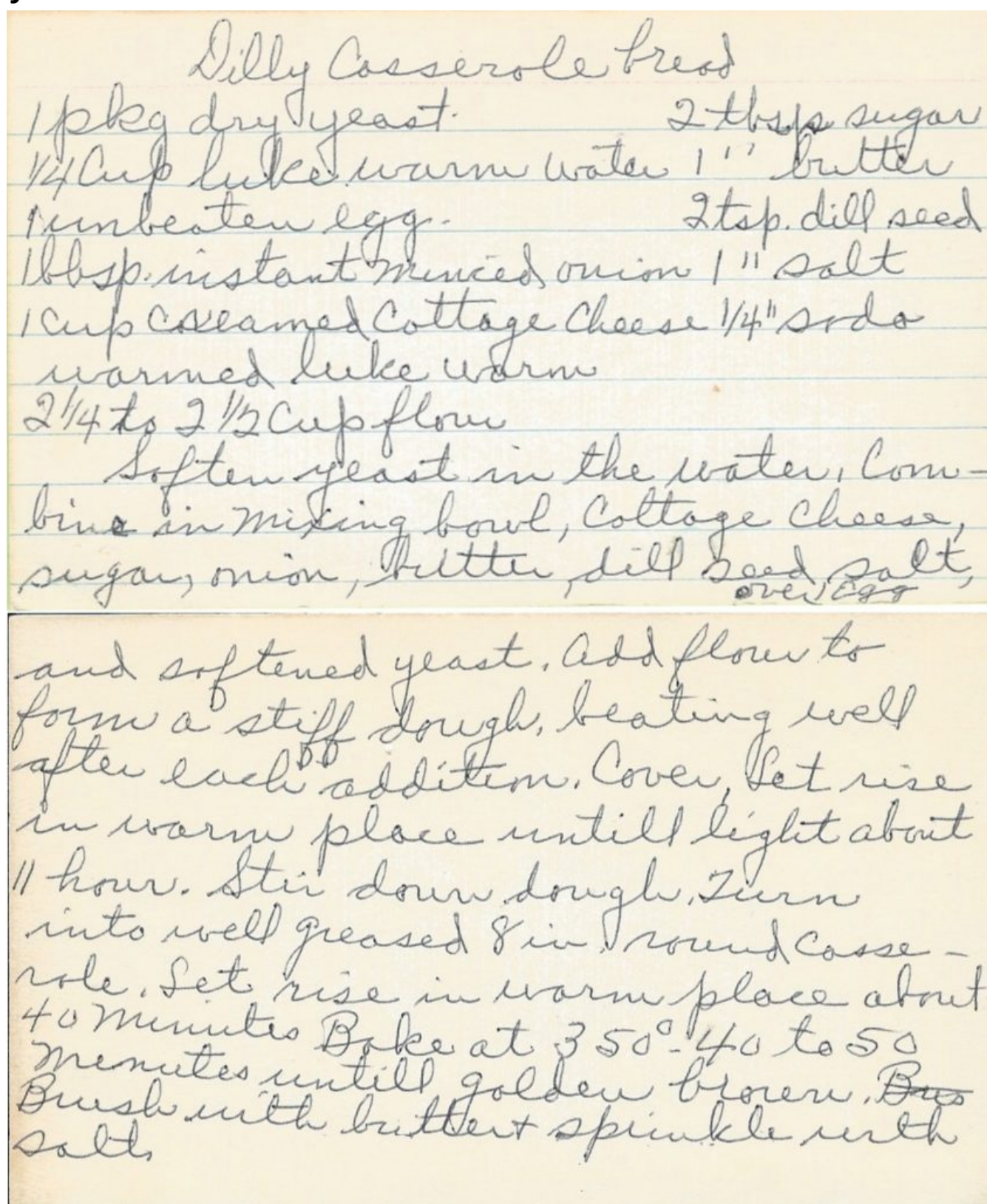


Dilly Casserole Bread



Recipe Bio

Dilly Casserole Bread is one of those wonderfully practical recipes that turns a handful of simple ingredients into something a little different. Cottage cheese keeps the bread tender, while dill seed and onion give it a savory flavor, and instead of shaping it into a traditional loaf, the dough goes straight into a casserole dish to rise and bake.

Recipe Transcript

1 pkg dry yeast
2 tbsps sugar
1/4 cup luke warm water
1 tbs butter
1 unbeaten egg
2 tsp dill seed
1 tbsps instant minced onion
1 tsp salt
1 cup creamed cottage cheese
1/4 tsp soda

Soften yeast in the water.

Combine in mixing bowl:

2 1/4 to 2 1/2 cup flour
cottage cheese (creamed)
sugar
onion
butter
dill seed
salt
egg
Softened yeast

Add flour to form a stiff dough, beating well after each addition.

Cover, let rise in warm place until light about 1 hour.

Stir down dough.

Turn into well greased 8 in round casserole.

Let rise in warm place about 40 minutes

Bake at 350° 40 to 50 minutes until golden brown.

Brush with butter and sprinkle with salt.