

## Dilly Bread

- 1 pkg yeast
- 1 cup cottage cheese
- 2 Tbsp sugar
- 1 Tbsp softened butter
- 1 egg
- 1/4 tsp baking soda
- 1 Tbsp. minced onion
- 2 tsp dill seeds
- 1 tsp salt
- 2 1/2 cups flour

Soften yeast in 1/4 cup warm water ( 100 degrees or so). Combine cottage cheese, sugar, butter and egg in a separate bowl. Gently stir yeast and water and add to cottage cheese mixture; Add soda, onion, dill seeds and salt; add flour - mix and knead. Form into a ball and place in a buttered bowl and let rise or double in size for about 2-3 hours. Punch down and form into an 8 inch round cake pan. Let rise again 1-2 hours. Bake 35-40 minutes at 350. Brush with butter. Enjoy!

Susan    You Go Girl!    [www.ugogrrl.com](http://www.ugogrrl.com)