

## **DILLY CASSEROLE BREAD**

*(From Lorene Williams, served at the May 2009 Southampton Garden Club luncheon)*

Makes 2 loaves

### ***Ingredients***

2 cups cottage cheese

¼ cup sugar

2 tablespoons instant minced onion

4 teaspoons dill seed

2 tablespoons butter

4½ cups flour

2 teaspoons salt

½ teaspoon soda

2 packages active dry yeast

½ cup warm water

2 unbeaten eggs

### ***Directions***

1. Combine cottage cheese, sugar, onion, dill seed and butter and heat in microwave until lukewarm and butter is melted.
2. Combine flour, salt and soda.
3. In a large mixing bowl, soften yeast in warm (110° is ideal) water.
4. Add ½ of cottage cheese mixture, ½ of flour mixture and 1 egg and mix well. Add remaining cottage cheese, flour and egg and mix well.
5. Let rise in warm place until double in bulk (about 45 to 50 minutes).
6. Stir down the dough and turn into 2 well greased loaf pans. Let rise in warm place 30 to 40 minutes.
7. Bake 45 minutes at 350° until brown.
8. Let cool 10 minutes on cooling rack and remove from pans. Allow loaves to remain on racks until cool.

**Note:** Does freeze well. I often slice across the loaf, spread facing slices with softened butter and warm in 300° oven prior to serving.