



# Dilly Bread

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## INGREDIENTS

1 Tbsp. Yeast  
1/4 Cup Water  
1 Egg  
2 Tbsp. Sugar  
1 Cup Cottage Cheese  
1 Tbsp. Butter (melted)  
1 Tbsp. Dried Onion  
2 tsp. Dill  
1 tsp. Salt  
1/4 tsp. Baking Soda  
2 1/2 Cups Flour

## DIRECTIONS

Dissolve yeast in water. Heat cottage cheese until lukewarm. Combine sugar, onion, butter, salt, baking soda, and egg in a bowl. Add cottage cheese and yeast mixture. Makes a stiff dough. Let rise. Bake 30-40 minutes at 350 degrees.

### NOTES

This was a recipe that Kellie brought home from a home ec. class I think. It was so good! She and Krista made it.