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## Crusty Cheddar Bread Recipe

Yield: 4 servings

1 pk Active Dry Yeast; OR  
1 tb Active Dry Yeast; Bulk  
1/4 c Water; Warm, 110-115 Deg. F.  
1 c Cottage Cheese; \*  
1 tb Sugar  
1 1/4 t Salt  
1 ea Egg; Lg.  
2 1/4 c Unbleached Flour; Unsifted,\*  
1 tb Butter; Room Temperature  
1 c Cheddar; Sharp, Grated

\* The cottage cheese should be the small curd kind at room temperature.

\*\* You can use up to an extra 1/4 cup of flour in this recipe depending on the weather.

Sprinkle the yeast over the warm water and let stand 5 minutes. Gently stir to completely dissolve. With an electric mixer, blend the softened yeast into the cottage cheese, sugar, salt and egg. Add the flour in 1/2 cup portions to form a stiff but light dough and let rise in a warm place until doubled in bulk. Butter a 1 1/2 quart casserole dish and stir the dough down, then add 1 cup of the grated cheddar cheese. Turn into the buttered dish. Let rise 30 to 40 minutes longer or until almost doubled in size. Preheat the oven to 350 degrees F. and bake for 40 to 50 minutes or until golden brown. Brush the top with butter.

*Recipe via Meal-Master (tm) v8.05*