

ArmadilloPepper.com

Dillbrot (Dill Bread) Recipe

Yield: 4 servings

1 pk Yeast; Active Dry
1/4 c ;Warm Water(110-120 degrees)
1 c Cottage Cheese; Creamed *
2 T Sugar
1 T Onion; Minced
1 T Butter; Melted
1 ea Egg; Large
1 t Salt
2 t Dillseed
2 1/4 c Flour; Unbleached Or Bread

* Creamed Cottage Cheese should be heated to lukewarm.

Dissolve yeast in warm water. Combine all ingredients in a mixing bowl, except add the flour a little at a time (it may take up to 2 1/2 cups of flour). Beat until well mixed and mixture is stiff but not heavy. (Standard bread dough feeling). Cover and let rise in a warm place until doubled. Punch down and put dough in a bread pan, or arrange in a round shape on a greased cookie sheet. Let rise again. Bake for 30 to 45 minutes at 350 degrees F. While warm, brush loaf with soft butter, sprinkle well with salt.
Makes 1 loaf.

Recipe via Meal-Master (tm) v8.05