



# CS Robins Dilly Bread

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Categories: Breads and Pastries

Yield: 1 loaf

Preparation Time: 2 hours 30 minutes

Start to Finish Time: 3 hours 30 minutes

Description: One of Robin's family favorite breads.

## Ingredients

1 pkg Active Dry Yeast  
1/4 c Water  
1 T Butter  
1/4 c Onion, finely  
minced or 1 tablespoon  
Instant Minced Onion  
1 c Cottage Cheese  
2 T Sugar  
1 t Celtic Sea Salt  
1 lg Egg, beaten  
2 t Dill Weed  
1/4 t Baking Soda  
2 1/2 c All-Purpose Flour

## Directions

- 1) Soften yeast in water in a large bowl and set aside. Preheat oven to 350° F.
- 2) In a medium sized sauce pan add butter and onion. Sauté until softened. Add cottage cheese and cook over medium-low heat until mixture is lukewarm. (No warmer than 110 degrees.)
- 3) Add cottage cheese mixture to yeast. Stir in sugar, salt, egg, dill seed and baking soda.
- 4) Add flour in fourths and stir until well combined after each addition until all flour has been added. Little lumps of cottage cheese will show but otherwise it will be a medium-stiff dough.
- 5) Place on a lightly floured surface and knead for 5 minutes until dough is uniform.
- 6) Place mixture in a bowl. Cover dough and let rise for 60 minutes or until doubled. Grease with butter an 8" cake pan or 9" pie plate or an 8" crockery bowl.
- 7) Hold (punch) dough down and shape into a round. Place round into greased pan, cover and allow to rise 60 minutes or until light. Bake 40-50 minutes or until a thermometer reads 180 to 190° F.
- 8) Let cool before removing from the pan.