



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

DILLY BREAD

- 2 (1/2-ounce) packages dry yeast
- 1/2 cup lukewarm water
- 2 cups Purity Cottage Cheese
- 2 tablespoons butter
- 1/4 cup sugar
- 2 tablespoons dry minced onion
- 1 1/2 tablespoons dill seed or dill weed
- 2 teaspoons salt
- 1/2 teaspoon baking soda
- 2 eggs
- 5 cups plain flour

Dissolve yeast in water; set aside. Heat cottage cheese in saucepan to lukewarm; add butter and stir; remove from heat. Combine in a large bowl cottage cheese mixture, sugar, onion, dill weed, salt, baking soda and eggs; mix completely. Stir in dissolved yeast and slowly add flour, stirring to form soft dough. Grease top; cover and let rise until doubled in bulk; punch down. Grease 2, 9 X 5 X 3-inch loaf pans. Place dough in pans and grease top. Let rise until doubled in bulk. Bake at 350°F for 30-40 minutes or until bread tests done.

Yield: 2 loaves.