

Dilly Bread

1 package yeast
1/4 cup lukewarm water
1 cup cottage cheese
1 tablespoon butter
2 tablespoons sugar
1 teaspoon salt
1/4 teaspoon baking soda
1 tablespoon minced onion
2 tablespoons dill seed
1 egg
2 1/4 cups flour
Butter for rubbing top of bread
Salt for sprinkling over top of bread

Combine yeast and water in small bowl. Let dissolve. In saucepan, heat cottage cheese, butter and sugar until butter is melted. Cool to lukewarm. Pour cottage cheese mixture into large mixing bowl and add salt and baking soda. Mix and add onion, dill, egg and yeast mixture. Mix well. Gradually add flour, mixing after each addition. Knead slightly. Place in greased bowl, cover with towel and let rise until double, about 60 minutes. Punch dough down and stir. Place in greased 1 1/2 - 2 quart round casserole dish. Cover with towel and let rise again, about 40 minutes. Bake at 350 degrees for 35-40 minutes. Let cool 5 minutes and then turn out onto rack. While still hot, rub top with butter and sprinkle with salt.