

Angie39s Dilly Casserole Bread

Jacob · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

2 hrs 10 mins

Description

This super rich dilly bread bakes up high and is full of flavor Its a family recipe Its even better toasted with lots of butter

Ingredients

- - 1 (.25 ounce) package active dry yeast - ¼ cup warm water - 1 cup cottage cheese
- room temperature - 2 tablespoons white sugar - 1 tablespoon butter
- room temperature - 1 teaspoon salt - ¼ teaspoon baking soda - 2 teaspoons dill seed - 1 tablespoon dried minced onion - 1 egg - 2 ¼ cups all-purpose flour
- or more if needed - 1 tbsp butter
- melted
- or to taste - 1 pinch salt

Instructions

1. Soften yeast in warm water; let stand 10 minutes. Mix cottage cheese
2. sugar
3. butter
4. 1 teaspoon salt
5. and baking soda together in a large mixing bowl. Add dill seed
6. dried onion
7. egg
8. and yeast mixture; mix well. Gradually add flour
9. about 1/4 cup at a time
10. stirring well after each addition. If dough seems too sticky
11. add another 1 to 2 tablespoons flour. Cover the bowl with a clean cotton kitchen towel and place in a warm place until doubled in volume
12. about 1 hour. Preheat the oven to 350 degrees F (175 degrees C). Generously butter a 1 1/2- to 2-quart baking dish. Gently stir dough to release bubbles. Transfer to the prepared baking dish. Bake in the preheated oven until golden brown
13. about 35 minutes. Remove from the oven; brush the top with melted butter and sprinkle on a pinch of salt. Leave in the pan for 5 minutes before transferring to a wire rack to cool completely. Tips Instead of stirring the dough with a spoon
14. I grease my hands and manually work the flour into the dough in Step 2.