

RECIPE

From The

BLACK POT

of



Dill Batter Bread

This speedy yeast bread rises once and requires no kneading.

Prep: 15 Minutes * **Rise:** 50 Minutes * **Cook:** 375 degrees

* **Makes:** 1 loaf (8 servings)

2 cups all purpose flour

1 package active dry yeast

$\frac{1}{2}$ cup water

$\frac{1}{2}$ cup cream style cottage cheese

1 Tablespoon sugar

1 Tablespoon dillseeds or caraway seeds

1 Tablespoon butter or margarine

1 teaspoon dried minced onion

1 teaspoon salt

1 beaten egg

$\frac{1}{2}$ cup toasted wheat germ

1. Grease an 8" Dutch oven: set aside. In a large mixing bowl combine 1 cup of the flour and the yeast: set aside.
2. In a medium saucepan heat and stir water, cottage cheese, sugar, dillseeds, butter or margarine, dried onion, and salt until warm (120 to 130 degrees F) and butter almost melts. Add cottage cheese mixture to flour mixture along with the egg. Mix together ingredients with a whisk for approximately 4 minutes scraping side of the bowl constantly. Using a wooden spoon, stir in the wheat germ and the remaining flour (batter will be stiff).
3. Spoon batter into the prepared Dutch oven, spreading to edges. Cover and let rise in a warm place until double in size (50 to 60 minutes).
4. Bake at 375 degrees, 10 charcoal on top, 8 on the bottom. After 15 minutes take 2 charcoal from the bottom and place on the top. Baking time is approximately 25 to 30 minutes or until golden, Remove from the Dutch oven immediately. Serve warm, or cool on a wire rack.