

From the Kitchen of Beverly Morris

Cottage Cheese Bread

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- 1 pkg dry yeast
- 1/4 Cup lukewarm water
- 2 teaspoons minced green onion tops
- 1 Tblsp butter or margarine, softened
- 1 teaspoon salt
- 1 teaspoon oregano
- 1 Cup small curd cottage cheese at room temperature
- 2 Tblsp sugar
- 1/4 teaspoon baking powder
- 1 egg
- 2 to 2 1/2 Cups flour

Soften yeast in warm water. Mix other ingredients except flour. Add yeast mixture and beat well. Gradually add flour.

No need to knead! Cover bowl and let batter rise for 1 hour or until doubled in bulk. Punch down and put in well greased 1 1/2 quart casserole. Let rise 30 minutes.

Bake 40 minutes at 350 degrees. Turn out while warm, brush with butter and sprinkle with coarse salt. Serve warm or cold.

Bev's hints:

To soften yeast, use lukewarm water. Mix in yeast and let set about 5 minutes.

*Bread needs a warm, draft-free place to rise. I use my oven. If it is electric, turn the oven light on - it provides just enough warmth for the bread to rise. If it is gas, the pilot light will do the trick. Just be sure that you DO **NOT** TURN THE OVEN ON while the bread is rising.*