

COTTAGE CHEESE HERB BREAD

From the Kitchen of: Sherry Hatcher, Community Member

Preparation Time: 2 hours 30 minutes | **Cook Time:** 30 minutes | **Yield:** 2 loaves

Common Allergens: Wheat, Milk

"This bread is healthy and not too difficult to prepare," says Sherry, who adapted this bread from a recipe originally created by figure skater Peggy Fleming and published in the Detroit Free Press in the 1970s. "When my children were young, they enjoyed baking this bread with me," they add.

INSTRUCTIONS:

- In a small bowl, sprinkle the yeast into the warm water and stir until the mixture is well blended.
- Mix 2 teaspoons of sugar into the yeast mixture and set it aside.
- In a separate mixing bowl, combine the cottage cheese, green onion, dill, basil, baking powder, salt, sugar, and eggs. Mix thoroughly until the mixture is well combined.
- Add the yeast mixture to the cottage cheese mixture, combining everything well. Then, add the flour and combine until a shaggy dough forms.
- Lightly flour a surface (such as a countertop) and knead the dough on the floured surface until the dough is smooth and elastic.
- Place the dough in a greased bowl, turning to bring the greased side up.
- Cover the dough ball with a tea towel and let it rise in a warm place, such as atop a preheating oven or near a radiator, for around 1-1 ½ hours.
- Preheat the oven to 350° F.
- Once the dough has doubled in size, punch it down to release the air, then turn it onto a lightly floured surface and knead it several times.
- Divide the dough into two equal portions and shape it into two loaves.
- Place each loaf in a well-greased loaf pan (8x5x3 inches), then bake them for 30 minutes, until the top is golden.
- Remove the loaf pans from the oven and place them on a cooling rack.
- Brush the tops of the loaves with melted butter.

INGREDIENTS:

- 2 (1/4 ounce) packages active dry yeast
- 1/2 cup warm water (105-115° F)
- 2 teaspoons sugar
- 2 cups creamed cottage cheese
- 2 Tablespoons minced green onion
- 2 Tablespoons fresh dill
- 1 Tablespoon fresh minced basil
- 1 teaspoon baking powder
- 2 teaspoons salt
- 2 Tablespoons sugar
- 2 eggs
- 4 1/2 cups all-purpose flour

GROW HERBS AT HOME:

Growing herbs is a great way to get started gardening at home.

Dill and basil can be grown nearly year-round in a sunny windowsill!

