

GRANDMA'S COTTAGE CHEESE BREAD



Ingredients:

1	Pkg	Yeast (2¼ t.)
½	Cup	Water (100-110 degrees)
1	Cup	Cottage cheese (warmed)
1	Large	Egg
3 ½	Cups	Flour (plus more for dusting)
2	Tbl	Sugar
1	Tsp	Salt
1	Cup	Sharp cheese (4 oz. shredded)
2	Tbl	Butter, melted

Directions:

1. Stir yeast into warm water. Set aside. Mix together warmed cottage cheese and egg. Set aside.
2. Stir together flour, sugar, salt, and shredded cheese in large mixing bowl. Make a well in the flour mixture and add egg/cottage cheese and yeast/water. Mix by hand until you can form into a ball, then knead on flour dusted surface until dough is elastic – about 5 minutes.
3. Place dough in greased bowl, cover and let rise in a warm place until doubled in size (about 45-55 minutes).
4. Turn dough out onto floured surface, punch down and knead again for about 30 seconds, Form into loaf shape and place into a greased loaf pan. Cover lightly with greased plastic wrap and let rise until dough is about 1" over the top of the pan.
5. Bake in a preheated 350° oven for 25-30 minutes. Remove from oven, place pan on a wire rack to cook for about 5 minutes. Remove from pan, brush top with melted butter and enjoy.

♦ For dinner rolls, divide dough into 12 equal pieces after first rise. Roll into balls. Place ½" apart on cookie sheet, or place in muffin tins. Cover with greased plastic wrap and let rise again. Bake for about 12-14 minutes.

♦ For Onion Cheese Bread, stir 2 T. dried minced onion into dry ingredients.

♦ For Garlic Bread Sticks, stir in 1 T. dried, minced garlic and ¼ tsp. garlic powder into dry ingredients. Divide dough into 12 equal pieces after first rise and roll into a ball. Roll balls out about 6" long. Place ½" apart on cookie sheet – cover with greased plastic wrap and let rise again. Bake for about 12-14 minutes. Add ½ tsp. garlic salt (and ½ tsp. Italian seasoning, if desired) to melted butter and brush tops when finished baking.