

DILL BREAD

Hancock Shaker Village (original recipe and similar to one my mother used)

- 1 package active dry yeast
- 1/4 cup warm water
- 1 cup lukewarm creamed cottage cheese
- 2 tablespoons sugar
- 1 tablespoon butter
- 1 tablespoon finely chopped onion
- 2 teaspoons dill seed
- 1 teaspoon salt
- 1/4 teaspoon baking soda
- 1 egg
- 2 1/4 to 2 1/2 cups flour

Dissolve yeast in warm water. In a large bowl combine cottage cheese, sugar, butter, onion, dill seed, salt, soda, and the egg. Stir. Add yeast mixture and stir gradually. Add and stir in the flour to make a stiff dough. Beat well. The mixture must be smooth. Cover bowl with a warm cloth and let rise in a warm place, outside of drafts, for 50 to 60 minutes or until dough has doubled in bulk. Punch down and turn into a well-buttered regular loaf tin. Let bread rise again 30 to 40 minutes. Bake in moderate 350° F. oven for 40 to 50 minutes. Makes one round loaf or 2 small oblong loaves.

My ingredient list for one batch:

- 1 package active dry yeast (Red Star)
- 1/4 cup warm water (reverse osmosis filtered)
- 1 cup lukewarm 2 percent cottage cheese (Kalona organic)
- 2 tablespoons sugar (organic cane sugar)
- 1 tablespoon unsalted butter (Kalona)
- 1 tablespoon finely chopped onion (from my garden)
- 1/2 cup fresh dill weed (from my garden)
- 1 teaspoon salt (Baleine sea salt, fine granules)
- 1/2 teaspoon baking soda (Arm and Hammer)
- 1 egg (from my backyard laying hens)
- 1 1/2 cups unbleached all-purpose flour (from co-op)
- 1 cup freshly ground whole wheat flour (Iowa grown, spring hard red wheat berries)

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Hancock Shaker recipe modified and doubled by Helen Gunderson July 17, 2014

- 4 tablespoons—57 grams—**SUGAR** (organic cane sugar)
- 2 teaspoon—14 grams—**SALT** (Baleine sea salt, fine granules)
- 1 teaspoon—7 grams—**BAKING SODA** (Arm and Hammer)

- 3 cups unbleached **ALL-PURPOSE FLOUR** (from co-op)
- 2 cups freshly ground **WHOLE WHEAT FLOUR** (Iowa grown, spring hard red wheat berries)

- 2 tablespoons finely chopped **ONION** (from my garden)
- 1 cup fresh **DILL WEED** (from my garden)

- 2 tablespoons **UNSALTED BUTTER** (Kalona organic)
- 2 cups lukewarm two percent **COTTAGE CHEESE** (Kalona organic)
- 2 **EGGS**, slightly beaten (from my backyard laying hens)

- 2 packages—14 grams—**ACTIVE DRY YEAST** (Red Star)
- 1/2 cup—119 grams—**WARM WATER** (reverse osmosis filtered, city tap water)

Can do ahead: 1. Combine salt, soda, and sugar in small jar.
2. Combine all-purpose and whole wheat flour in two-gallon jar.
3. Harvest and chop onion and cut dill leaves.

On baking day: 4. Melt butter. 5. Warm cottage cheese. 6. Lightly beat eggs.

7. Dissolve yeast in warm water.

8. In a large bowl combine sugar, salt, soda, butter, cottage cheese, onion, dill, and the eggs. Mix briefly and gently with electric mixer, careful not to overheat motor or overmix dough.

9. Add yeast mixture and stir gradually with electric mixer. Add and stir in the flour to make a stiff dough. Mix thoroughly with electric mixer, but just until all ingredients are hydrated. The mixture must be smooth.

10. Transfer dough to a seven-quart crockpot bowl and cover with lid. Let rise in a warm place, outside of drafts, for 50 to 60 minutes or until dough has doubled in bulk.

11a. **TWO ROUND LOAVES:** Punch down, divide in half, and put each half (about 654 grams) in a well-oiled, 1 1/2 quart Pyrex glass casserole bowl. Let bread rise again 30 to 40 minutes. Bake in moderate 350° F. oven for 40 to 50 minutes. (Be your own judge. Bread should be golden brown on outside and pass the toothpick test). **OR**

11b. **LARGE ROLLS:** Spray about eight large (10 ounce or 300 ml) Pyrex glass custard cups with olive oil. Punch down the dough and pour onto a floured work surface. Use metal pastry scraper to cut a glob of dough. Put it on scale and add or delete dough to create about a 165 gram glob. Put it in a custard cup. The cup should be only about 60 percent full. (On my cups, that is up to the bottom of the perimeter lines). Continue, putting an equal amount of dough in each cup. Of course, a baker need not be so fussy. Put uncovered cups in a drawer where warm and out of draft. Let rise. Bake in moderate 350° F. oven for about 26 minutes. (Be your own judge. Bread should be golden brown on outside and pass the toothpick test).

12. Remove from oven. Let cool in bowls on racks. Loaves or rolls should then easily slide out of the bowls.