

Good Saturday morning! We are excited to offer a twist on our classic bread recipe, combining onion, dill & vegetables. Make it into rolls, bread sticks or loaves. So good with soup & salad!

DILLY BREAD

From Allison Fiscus files



In blender process, 1 onion with 2 C of water & 1 C of cottage cheese. Pour into Bosch bowl.

Add:

2 C warm water	2/3 C agave syrup
2/3 C sunflower oil	2+ T SAF yeast
6 C bread flour	1/2 C 'powdered' vegetable soup mix
2 C rolled grain	1/2 C milk powder

Let sponge 20 minutes to activate the yeast.

Add :	2 T dill weed	1/2 C freshly processed flax seed
	2 'globs' sunflower lecithin	1 1/2 T salt
	4 - 6 C more fresh flour	

Gradually add flour 1/2 C at a time until the dough pull away from the sides of the bowl. Dough should be sticky, but have some 'body' to it. Mix until the gluten develops. Test a little ball for the window pane stretch. Pour dough onto a greased work mat. Using the dough divider, 'cut dough' into loaves, or shape into rolls or bread sticks. Soup bread bowls would be nice, too. Preheat oven to 200* for 5 minutes. Turn off & let dough rise in warm oven for 20 minutes. Bake at 350* for 25 - 30 minutes.

Let cool. Store in bread bags or freeze for future meals.