

Cottage Cheese Bread

Ingredient List

½ c water
1 c cottage cheese
2 T margarine
1 egg
2 T white sugar
¼ t baking soda
1 t salt
3 ½ c bread flour
2 ½ t quick rise yeast

Instructions

Grease 2 bread pans and set aside.

Add all ingredients to bowl of a stand mixer. Mix on low speed until combined. If dough is too sticky (sticking to the sides/bottom too much) add more flour 1 T at a time until it pulls away from the sides/bottom cleanly.

Mix on medium speed for 5 minutes.

Divide dough in two and place each half into a bread pan. Cover with plastic wrap and allow to rise in a warm location for 1-2 hours.

Preheat oven to 350 °F. Remove plastic wrap from bread pans. Bake bread for 25-30 minutes until top is golden brown.

Remove from pan and cool on wire rack.

Enjoy!