

HERB CASSEROLE BREAD

<https://scoutermom.com/1258/herb-casserole-bread-recipe/>

Ingredients

2 T sugar
1 T dried onion flakes
2 t of your favorite dried herbs
1 t salt
¼ t baking soda
2 ½ cups flour
1 pkg dry yeast
¼ cup warm water (not hot!)
1 cup cottage cheese
1 egg
shortening to grease the Dutch oven

Preparation (Before you leave for camp)

Combine the sugar, onion flakes, herbs, salt, baking soda, and flour in a large Ziploc bag.

Directions

1. Dissolve the yeast in the warm water in a small bowl.
2. Add the yeast mixture, cottage cheese, and egg to the ingredients in the Ziploc bag
3. Squish the bag with your hands until everything is mixed up.
4. Let rise in bag for one hour. (Leave the bag open just a little.)
5. Grease your Dutch oven.
6. Remove the dough from the bag and place in the Dutch oven. (Dough will be sticky.)
7. Let rise about 30 minutes.
8. Prepare about 24 charcoal briquettes.
9. Place half of the charcoal on top of the oven and the other half underneath.
10. Let the bread bake for about 40 to 50 minutes. It should not be sticky in the middle when cooked.
11. Serve warm with butter.