Champion Fair Recipe

A few weeks ago, our hardworking 4-H foods members exhibited their best creations in the 4-H Foods division of the Ellis County Fair. We always invite the champions to share their prize-winning recipe. This week the featured recipe is Dill Bread made in a bread machine by Anna Kuhn. Congratulations Anna!

Dill Bread (for a regular size loaf in a Bread Machine)

Place the ingredients in order into the pan in the bread machine.  
½ c. water, plus 2 Tbsp (110 degrees)  
2 cups bread flour  
1 Tbsp. dry milk  
1 Tbsp. sugar  
1 teaspoon salt  
1 Tbsp. butter  
¼ cup small curd low-fat cottage cheese  
2 teaspoons yeast  
Add 1 Tbsp. dry onion, dill seed or dill weed for a more flavorful loaf to serve with soup or salad.

Dill Bread (for a large loaf in a Bread Machine)

Place the ingredients in order into the pan in the bread machine.  
3/4 c. water, plus 3 Tbsp (110 degrees)  
3 cups bread flour  
1 ½ Tbsp. dry milk  
2 Tbsp. sugar  
1 ½ teaspoon salt  
1 ½ Tbsp. butter  
3/4 cup small curd low-fat cottage cheese  
3 teaspoons yeast  
Add 1 ½ Tbsp. dry onion, dill seed or dill weed for a more flavorful loaf to serve with soup or salad.

For more information about joining the 4-H Program in Ellis County, contact the Cottonwood District Extension office in Hays or email Susan Schlichting at sschlich@ksu.edu
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