

Onion Bread

Heather E. Chapman

1 lb. wheat flour
2 tsp. salt
1 pkg. yeast
1/2 cup warm milk (or a little more)
1 tsp. sugar
1/2 pkg. cream cheese (125 gr.)

Dissolve the yeast in some hot water. Mix flour, salt, sugar, then add milk and the yeast. Stir and add more milk until you have a lithe dough. Add cream cheese and onion and knead again. Add flour if the dough is too thin. Cover the dough with a cloth and let it sit in a warm place for 1/2 hour. Form a loaf and cut in on the top. Glace with some milk or egg. Bake at 300 degrees for about 60 minutes.