

# Casserole Onion Bread by Food Storage Moms

## Ingredients:

1 cup milk, scalded

1-1/2 tablespoons butter

3/4 cup warm water

2 teaspoons SAF instant yeast

1 envelope onion soup mix

4 cups bread flour

## Instructions:

Combine the ingredients in a large mixing bowl and beat vigorously for about 3 minutes. You can use a heavy hand mixer or mix by hand. Knead as required to make sure the dough is pliable and mixed together. Cover the dough with greased plastic wrap. Let rise about 45 minutes. Remove plastic wrap, punch down dough and mold the dough to fit the greased casserole or loaf pan. Bake at 375 degrees for 50-60 minutes uncovered or until golden brown.