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.