
Spinach Bread

Betsy H Oyer

Nettles Island Cooking in Paradise - 2014

1 box Jiffy cornbread mix
1 package (10 ounce) chopped spinach
1 large onion, chopped
1 tub (8 ounce) cottage cheese
1 stick butter, melted
4 eggs, beaten
1/2 teaspoon salt
1 teaspoon garlic
1 teaspoon basil

In a saucepan, melt the butter. Let cool. Add the eggs. Add all of the other ingredients, putting the Jiffy mix last. Mix well.

Pour into a greased oblong glass 7-1/2x11-1/2 baking dish.

Bake at 400 degrees for 25 minutes or until the top browns and the sides pull away from the dish. Let cool.

Cut into small squares.

(This loaf will keep in a tightly closed container in the refrigerator for one week.)

Yield: 1 loaf

Breads, Muffins

Per Serving (excluding unknown items): 1368 Calories; 117g Fat (76.2% calories from fat); 60g Protein; 22g Carbohydrate; 3g Dietary Fiber; 1115mg Cholesterol; 3228mg Sodium. Exchanges: 0 Grain(Starch); 7 1/2 Lean Meat; 2 Vegetable; 20 Fat.