

French Bread



Ingredients

1 Loaf

1 ¼ Cups Hand Hot Water
2 tsp Sugar
1 Tbsp Yeast
1 tsp Salt
2 ½ Cups Flour

2 Loaves

2 ½ Cups Hand Hot Water
1 Tbsp Sugar
2 Tbsp Yeast
2 tsp Salt
5 Cups Flour

Directions

Place water, sugar, and yeast into machine mixer bowl. Wait until yeast bubbles slightly. Add salt.

Add most of the flour and mix using a dough hook. Add enough flour to leave dough slightly tacky, but leaving the sides of the bowl. Let rise until doubled.

Knead gently on floured surface and shape into long loaf. Place on pan sprayed and floured sheet pan, and let rise again.

Bake in a 400°F oven for 15-20 minutes or until golden brown.

Notes

To raise the dough: Place on top shelf of oven (turned off) with a dish filled with boiling water underneath until risen.

Option: Sprinkle cornmeal on sprayed pan and place dough on top.

Option: Shape dough into a large ball and let rise, then bake for bread bowl.

Once cooled slightly carve out a lid and pull bread out. Fill with soup/chilli/salad

