



Homemade French Bread

- 2 TBSP Active Dry Yeast
- 2 Cups Warm Water (110-115 degrees)
- 2 tsp. salt
- 1 tsp. sugar
- 4 1/2-5 cups bread flour
- 1 tsp. cornmeal
- 2 tbsp. olive oil

Directions

In a bowl dissolve yeast and sugar in warm water.

While waiting, add salt and 2 cups of flour to mixing bowl.

Add yeast mixture and beat at medium speed until smooth.

Stir in enough remaining flour to form soft dough (2-3 cups).

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. You will need to add flour to keep dough from sticking to counter or your hands.

Pour 1 tbsp. of Olive oil in large bowl. Place dough ball in bowl turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.

After dough has risen punch down. Turn onto a lightly floured surface; divide in half. Shape into 12 in long loaves.

Place seam side down on a parchment covered baking sheet. Cover and let rise until doubled, about 30 minutes.

Brush with olive oil, and sprinkle cornmeal on top. With a sharp knife, make 4 shallow slits across the top of each loaf.

Bake at 450 degrees for 15-20 minutes or until golden brown.