FRENCH BREAD RECIPE

Items Needed:

- 1 1/4 cup warm water (80-90 degrees)
- 2 teaspoons sugar
- 1 teaspoon salt
- 3 to 3 1/2 cups flour *see note below
- 1 1/2 teaspoons active dry yeast

Directions:

1. Warm up the water in a pot on the stove to 110 Degrees F, turn off the heat. Stir in the Yeast & Sugar until completely dissolved. Allow to sit for 5-10 minutes. You'll start to see the yeast activate, this is called proofing. This way you'll know the yeast is still good. Don't worry if you don't see a ton of action, with this much water it won't be as obvious.
2. In a kitchen aid (or bowl) measure out 3 cups of flour and add the salt. Pour in the activated yeast & water into the bowl or kitchen aid.
3. Stir to mix.
4. If in the kitchen aid mix using the dough hook for 5 minutes, if using a bowl. Turn out the dough onto a floured surface and knead for 6-8 minutes. The dough should be smooth and elastic.
5. Place the dough back in the bowl and cover it with a kitchen towel. Set your timer for 1 hour and allow it to rise.
6. Plop the risen dough onto a lightly floured counter and divide into half. I love using my dough scraper
7. Using your hands press each half into about a 10" x 8" rectangle.
8. Roll up each rectangle starting with a long side.
9. Place the loaves onto a greased baking sheet- I love using these USA Pans with the seam side DOWN.
10. Allow to rise for approx 1 hour or until doubled.
11. Preheat oven to 375 Degrees F and bake for 20-25 minutes.
12. Using a pastry brush, brush on butter after you pull it out of the oven. Cool down on wire racks