

FEBRUARY 2010
RECIPE OF THE MONTH

EASY HOMEMADE FRENCH BREAD
MAKES TWO LOAVES

2 TABLESPOONS ACTIVE DRY YEAST
2 CUPS WARM WATER
2 TEASPOONS SALT
4 1/2 TO 5 CUPS BREAD FLOUR OR MORE....YOU CAN JUDGE
CORNMEAL IF DESIRED FOR TOPPING

IN A LARGE BOWL, DISSOLVE YEAST IN WARM WATER. ADD SALT AND 2 CUPS FLOUR. BEAT UNTIL SMOOTH. STIR IN ENOUGH REMAINING FLOUR IF NECESSARY TO FORM A SOFT DOUGH.

TURN ONTO A FLOURED SURFACE AND KNEAD DOUGH UNTIL SMOOTH AND ELASTIC- APPROX 8 MINUTES. ADD FLOUR AS NECESSARY TO GET TO PROPER CONSISTENCY. PLACE IN A GREASED BOWL TURNING OVER ONCE TO GREASE THE TOP. COVER AND LET RISE IN A WARM PLACE UNTIL DOUBLED - APPROX ONE HOUR.

PUNCH DOUGH DOWN. TURN ONTO THE LIGHTLY FLOURED SURFACE AGAIN. DIVIDE IN HALF. SHAPE INTO 12 INCH LONG LOAVES. FOLD OVER TO MAKE THE SKINNY FRENCH BREAD SIZE AND PLACE SEAM SIDE DOWN ON A GREASED BAKING SHEET. COVER AND LET RISE IN A WARM PLACED UNTIL DOUBLED - APPROX 30 MINUTES.

SPRINKLE TOP WITH CORNMEAL IF YOU LIKE. MAKE FOUR SHALLOW SLASHES ACROSS THE TOP OF EACH LOAF WITH A SHARP KNIFE. BAKE AT 350 DEGREES FOR 15-20 MINUTES OR UNTIL GOLDEN BROWN.