



Easy French Bread

(from [More-with-Less](#) with minor substitutions)

Makes 2 loaves

2 pkg. dry yeast

1/2 c. warm water

1/2 t. sugar

2 T sugar

2 T butter

1 T salt

2 cups boiling water

6 cups organic all-purpose flour

2 cups organic whole-wheat flour

1 egg, beaten

2 T milk or water

Dissolve 2 packages of dry yeast and 1/2 tsp sugar in 1/2 cup of warm water. Set aside for yeast to activate. Combine sugar, butter, salt and boiling water. Cool to lukewarm and add yeast mixture. Stir in flours. Knead 10 minutes by hand, or until smooth and elastic. Place in greased bowl, turning once. Let rise until doubled. Punch down the dough with your fist and let rest 15 minutes. Divide dough in half. On floured surface, roll each half to a 12" x 15" rectangle. Roll up, starting at the longer edge. Place loaves on greased cookie sheet. With a sharp knife, make 4 -5 slashes diagonally across the tops. Let rise until double.

Mix beaten egg and milk (or water). Brush onto loaves of bread.

Bake at 400 degrees for 20 minutes.

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