French Loaf

Amount 1 loaf
Time 30 mins prep, 3 hours total

Ingredients

- ~3 cups bread flour
- 1 1/4 cups 110 deg water
- 1 tsp salt
- 1 pkg yeast (2 1/4 tsp)
- cornmeal (optional)

Steps

1. Activate yeast with 1 1/4 cups 110 deg water.
2. Mix in 1 tsp salt, flour.
3. Knead dough, ~10 min.
4. Place in greased bowl. Rise until double, ~90 min.
5. Punch down. Roll to ~12"x6" rectangle.
6. Roll up and rise until double, ~45 min.
7. Bake ~25 min at 425 degrees.

Notes

Sprinkle cornmeal on cookie sheet for good bottom, throw a handful of water in the over twice during baking for more crisp crust.