



Country French Bread

Great with pasta, this bread is an easy one to make ahead and then bake to go with your meal.

We sometimes make this into garlic bread or top with sesame seeds. This has become a favorite dinner bread.

Quantity	Ingredients	Preparation Notes
2 1/4 Cups	Water	• Heat water and butter to 125 degrees
2 Tbsp	Butter or Margarine	• Put yeast, salt and half of the flour in a mixing bowl.
1 Tbsp	Sugar	• Add the water mixture to the dry mixture and begin mixing with dough hooks or a spoon until all ingredients are blended together.
1 Tbsp	Salt	• Gradually add the remaining flour and continue mixing. Dough will become stiff.
6 1/2 Cups	Flour	• Knead with dough hooks until a ball forms and exterior is a bit shiny. Add a little more flour if dough is too wet and won't form a ball. If kneading by hand look for the same indicators.
2 Pkgs	Dry Yeast (1/4 oz each)	• Place in a greased bowl, turn dough once so that all sides are greased. Cover bowl with a hot damp towel and allow to raise until double. Usually between 30 and 60 minutes.
	Salad Oil	• Punch down and turn onto floured board or surface.
1	Egg White	• Knead dough for a few minutes by hand.
1 Tbsp	Water	• Divide dough into 2 - 4 equal parts depending on the size of loaves you wish to make.
	Garlic Powder and or Sesame Seeds optional	• Roll out dough into a rectangle. Turning over at least once
		• Brush surface with melted margarine. If making garlic bread, sprinkle margarine with garlic powder.
		• Roll rectangle like a jelly roll, fold over the ends and place on greased cookie sheet. Make several diagonal slashes in the top of the loaves. Brush with oil.
		• Repeat for each loaf.
		• Cover with wax paper and place in the refrigerator for 2 to 24 hours.
		• Remove from refrigerator 1/2 to 1 hour before baking.
		• Mix egg white and water and brush on to breads
		• Preheat oven to 400 degrees
		• Bake for 35 - 40 minutes.
		• Turn onto racks and allow to cool.
		• This bread may be frozen.