

French Bread

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Makes 2 loaves

2 1/4 cups warm water
2 TBSP granulated sugar
1 TBSP yeast
1 TBSP salt
2 TBSP vegetable oil
5-5 1/2 cups all purpose flour
1 egg
1 tsp water

In a large mixing bowl, mix together yeast, sugar and water. Cover with a towel and let it proof for 6 minutes. Add in salt and oil. Using your dough hook on your mixer or just your hands, stir in 5 cups of flour and knead for 8 minutes. Add in more flour if needed. Your dough should be smooth and just barely sticky. Let the dough rest for 15 minutes, then knead for 1 minute. Repeat 3 times (a total of an hour) and cover with a towel in between. Lightly spray a baking sheet. Turn out onto a lightly floured surface and divide dough in half. Roll each half into a 9x13 rectangle and roll up lengthwise. Pinch the seam together and place onto the baking sheet. Repeat with the second dough. With a sharp knife, make 3 slits on the top of the dough. Cover with a towel and place in a warm spot. Let it rise for 30 minutes or until double in size. Preheat oven to 375. In a small bowl whisk together egg and water to make an egg wash. Brush on top of the dough. Bake for 30 minutes. Serve warm.