

French Bread (Version 1)

I first tried this in April 2019. Everyone really loved it.

Homemade Bakery French Bread

Homemade bakery french bread in minutes. This super simple and easy french bread recipe will be a hit in your home. It only takes a little more than an hour to have hot, fresh bread straight out of the oven. Forget the bakery when you can make it at home!

Course	Easy Bake French Bread
Cuisine	American
Keyword	french bread recipe
Prep Time	45 minutes
Cook Time	20 minutes
Total Time	1 hour 5 minutes
Servings	8
Author	Melissa Stadler, Modern Honey

Ingredients

- 2 Tablespoons Yeast
- 1/2 cup Warm Water
- 2 cups Hot Water
- 3 Tablespoons Sugar
- 2 1/2 teaspoons Salt
- 1/3 cup Oil
- 6 1/2 cups Flour
- 1 Egg for brushing on bread

Instructions

- In a small bowl, dissolve your yeast in 1/2 cup warm water. Make sure that your water is warm (not too cold, not too hot). Let proof for 10 minutes.
- In a separate mixing bowl, combine hot water, sugar, salt, oil and 3 cups of the flour and mix together. Add the yeast mixture to a bowl.
- Add the remaining 3 1/2 cups of flour, one cup at a time, mixing after each addition. Watch for it to start pulling away from the bowl to know it's ready. Once all of the flour is added, let sit for 10 minutes.
- Separate your dough into 3 pieces. On a floured surface roll each piece into a 9x12 rectangle. Roll it up like a jelly roll. Shape into a french bread loaf and smooth out edges.
- Place the dough on a greased baking pan or a Silpat, seam side down. Using a knife, make 3-4 diagonal cuts about 1/4 inch thick in bread. Brush with your beaten egg.
- Let dough rise uncovered for 30-40 minutes in a warm place.
- Bake at 375 for 18-22 minutes or until golden brown.

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