

French Bread

2 packages dry yeast
2 tablespoons sugar
2 tablespoons olive oil
2 teaspoons salt
6 cups white flour + 3 tablespoons
Cornmeal
1 egg white

1) Whisk the yeast, sugar, oil, salt and 3 tablespoons flour into 2 cups warm water in a large bowl. Allow to sit for 5-10 minutes. You will start to see bubbles.

2) Add two cups of the flour and beat thoroughly. Add 3 more cups of the flour and mix well. Turn out onto a floured countertop. Knead for about 5 minutes, adding remaining flour a little at a time until the dough is no longer sticky.

3) Lightly oil a large bowl and plop the dough into it, flip the dough over to coat with oil. Cover loosely with a piece of plastic wrap and a clean kitchen towel and place in a draft free, warm place. Once the dough has doubled in size, punch it down and knead for a few seconds. Lightly grease a large cookie sheet and coat with cornmeal.

(**At this point you can make pizza with the dough or shape into cinnamon rolls! Roll it out and top with sauce, cheese and your favorite toppings. Bake at 400' until the crust is nicely browned and the toppings are hot. The more toppings the longer you have to bake. Cheese and pepperoni would take about 18-20 minutes.***

***For cinnamon rolls, roll half the dough out into a large rectangle. Schmear butter over the the dough, then generously sprinkle with cinnamon and brown sugar. Roll it up into a log and pinch the seam together as well as the ends. Slice into rolls and into prepared pan. Cover with a clean towel and allow to rise until doubled. Bake at 350' for 25-30 minutes. Top hot rolls

with cream cheese frosting. No need for egg wash on the cinnamon rolls)

4) Divide the dough into two balls. Roll out a dough ball into a rectangle and roll up into a long loaf. Using a serrated knife, lightly run the knife across the top 3 times to score the bread.

5) Cover with a warm towel and allow to rise until doubled.

6) Preheat the oven to 375'. Beat the egg white with 1 tablespoon of water and gently coat the bread with a pastry brush.

7) Bake 35-40 minutes. Allow to cool for at least 10 minutes before serving. Cool completely to store. If you won't use within a day or two, freeze immediately. Would be great croutons or garlic bread!