

French Bread



Ingredients

- 2 Tbsp active dry yeast
- ½ cup warm water
- 2 cups hot water
- 3 Tbsp sugar
- 1 Tbsp salt
- 5 Tbsp vegetable oil
- 6 cups flour, divided
- 1 egg for glazing

Utensils

- Baking sheet lined with parchment paper
- Measuring cups and spoons
- Whisk
- Spatula
- Mixing bowls
- Stand mixer with paddle attachment
- Rolling pin
- Knife



Recipe Instructions

Step 1: Combine Ingredients

Dissolve yeast in ½ cup of warm water. Set aside.

In a separate bowl combine hot water, sugar, salt, oil, and 3 cups of flour.

Step 2: Stand Mixer

In the bowl of a stand mixer with the paddle attachment, combine the hot water flour mixture and the yeast mixture.

Step 3: Flour

Add remaining 3 cups of flour to the stand mixer, one cup at a time until combined.

Let sit in a warm place for 10 minutes.

Step 4: Roll

Separate dough into 3 equal pieces.

On a well-floured surface, roll each piece out into a 9x12 rectangle. Roll the rectangle up like a jelly roll and place seam side down on a parchment lined baking sheet.

Step 5: Score and Proof

Score all 3 loaves with a knife.

Beat one egg and brush the egg wash over each loaf.

Let proof uncovered for 30 minutes in a warm place.

Preheat oven to 375°

Step 6: Bake and Enjoy!

Bake in a 375° oven for 20 minutes or until golden brown.

Let cool and enjoy!



Scan this QR code with your phone to view our Easy Eats for Every1 YouTube Channel!

Kitchen Safety Tips:

- Always use an oven mitt when handling trays in the oven!
- Turn off oven when done using it.