



Renee's Famous Soft French Bread

Difficulty level: Easy Yield: 2 loaves

Bread Ingredients:

- 2 ½ Cups of warm water
- 1 Tbsp. of rapid rising dry yeast
- ½ Cup of sugar
- 2 tsp. of salt
- About 6 Cups of all purpose flour

Bread Directions:

- Mix the warm water, yeast, and sugar together in a large mixing bowl, until nearly dissolved
- Mix in the salt and then 5 of the 6 cups of flour
- If the dough is still sticky, add the remaining cup of flour. If it is still too sticky, add another ½ cup of flour
- Mix until it forms a ball, and then cover with a cloth or plastic wrap
- Let the dough ball rise in the bowl until it doubles in size (1-2 hours)
- Divide the risen dough in half
- Roll out each ball into a large rectangle (the length of your baking sheet)
- Starting at a long edge, roll each rectangle, until your dough is shaped like a jelly roll
- Place both loaves on the baking sheet, with spacing on each side
- Cover and let rise until the loaves become as large as you prefer
- Bake at 350 degrees Fahrenheit for 20 minutes, until it just starts to turn golden
- Immediately rub the top of the bread with butter, to give it a shine