



Crusty French Bread

2 cups warm water
1 Tbsp. yeast
1 Tbsp. vegetable oil

1 Tbsp. sugar
2 tsp. salt
5-5 1/2 cups bread flour

In large bowl, dissolve yeast and sugar in warm water (110 degrees); allow yeast to proof or foam (about 10 minutes).

Add salt, oil, and 3 cups flour; beat for 2 minutes. Stir in 2 cups flour to make a stiff dough.

Knead until smooth and elastic, about 10 minutes.

Place in oiled bowl, turn to coat all sides; cover, let rise until doubled.

Punch down; divide in half. Shape dough into two long slender loaves.

Grease large cookie sheet, and sprinkle with cornmeal.

Place loaves in pan and cut diagonal gashes on top of each loaf.

Cover and let rise until doubled.

Egg wash loaves (one whole egg and a little water mixed together).

Place a pan with water on bottom oven rack to make it crispy

Bake in preheated 375 degree oven for about 30 minutes.