

## Easy French Bread by Food Storage Moms

### Ingredients:

2-1/2 cups hot water

4 teaspoons SAF instant yeast

3 tablespoons sugar

1 Tablespoon salt

1 tablespoon shortening (I used melted butter)

6 cups white bread flour

### Instructions:

#### Step One:

I dump everything in a bowl or my Bosch bread mixer and mix the dough about 6-8 minutes.

#### Step Two:

I then cut the dough with a dough cutter into three sections.

#### Step Three:

I roll out the three pieces of dough into a rectangle shape and roll up into a tube shape and place on a greased cookie sheet or French bread/baguette pan

Grease some plastic wrap and cover the dough and rise until double in size. Just before placing the loaves in the oven to bake, use a sharp knife to slice a few shallow cuts on the diagonal on the top of the dough. Preheat the oven to 400 degrees and bake for 25-35 minutes or until golden brown. Lightly brush the loaves after baking them with butter on the tops and serve while warm.