

# Easy French Bread

## Ingredients:

**1 ½ cup warm water**

**1 ½ tablespoon dry yeast**

**2 tablespoons sugar or honey**

**3 ¼ cups flour (bread flour preferred but all-purpose will work)**

**2 tsp salt**

**3 tablespoons melted butter (optional)**

- 1. In mixing bowl, combine water, yeast and sugar or honey. Stir and let sit for 5 minutes to allow to bloom. After 5 minutes, there should be foamy bubbles at the surface. If not, start over.**
- 2. To the mixing bowl, add 2 cups flour, salt and the melted butter. Stir to combine.**
- 3. Continue adding flour until the dough comes together into a ball. You may use slightly less or more flour depending on how the dough looks. Then knead for 5 minutes either in a stand mixer or by hand.**
- 4. Put dough into a greased bowl and cover with plastic wrap. Allow to rise for 1 hour, or until doubled in size.**
- 5. Grease a lined cookie sheet. Grease or flour a working surface (like a cutting board) and put the dough onto the working surface.**
- 6. Divide into two pieces. Flatten and roll into a log shape. Pinch seam closed and place seam side down on cookie sheet. Repeat.**
- 7. Heat oven to 450 degrees. When dough is doubled in size and the oven has come to temperature (about 30 minutes) put into the oven.**
- 8. Bake for 15-20 minutes, until golden brown cooked through.**
- 9. Brush with melted butter (optional)**

**And Enjoy!!**