

Easy French Bread

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Ingredients

1 cup warm water 110-120 degrees
2 tablespoons sugar
2½ teaspoons yeast
2 tablespoons oil
1½ teaspoons salt
3 cups flour

Directions

In a mixing bowl add sugar and water. Stir to dissolve sugar and sprinkle with yeast. Let set 5 minutes or until foamy. Add oil, salt and half of the flour. Stir to combine.

Change to dough hook if your using a mixer and add remaining flour. If you are not using a mixer that's okay just use a wooden spoon.

Pull out and knead into a ball. Place in greased bowl flipping to cover both side. Cover and let rise 1 hour. Punch down and let it rise again... about 30 minutes.

Pull out and flatten out into a rectangle. "Jelly" roll it up and tuck the ends under pinching gently. Place on greased baking sheet *sprinkle sheet with cornmeal. Cover and let rise 30-60 minutes.

Pre heat oven to 375 degrees. (brush with egg was for harder crust) Give it a couple quick swipes with a serrated knife.

Bake for 25 minutes.

If you didn't do the egg wash then brush with some butter after baking.