

Quick and Easy French Bread

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Ingredients

1½ cups warm water
1 tablespoon honey
1½ teaspoons salt
1½ tablespoons Active Dry Yeast
3½ – 4½ cups flour 15

Directions

Combine water, honey, salt and yeast. Let sit for 5-10 mins until there is a foam on top.

Knead in flour until no longer sticky.

Cover with a towel and let it sit for 15 while preheating the oven at 425*

Cut slits in the top and bake for 15-20 mins.