



## **FRENCH BREAD**

(Makes 1 loaf)

- 1 small cake compressed yeast OR 1 pkg. active dry yeast
- 1 cup lukewarm (80-85°F.) water
- 1 tablespoon soft shortening
- 1-1/2 teaspoons salt
- 1 egg white
- 3-1/2 to 4 cups Ceresota or Heckers Unbleached Flour

Dissolve yeast in water (use warm, 105-115°F., for active dry). Add shortening, salt and egg white. Mix well. Add 1/2 the flour; mix well. Mix in remaining flour. Turn out onto floured board; knead until smooth and elastic. (Dough should be firm.) Place in greased bowl; cover; let rise in warm (80-85°F.), draft-free place until double in bulk. Punch down; let rise again until nearly double. Place on floured board and roll out to an oblong about 16x22-inches. Roll up tightly toward you. Pinch edges to seal. Roll gently back and forth to elongate loaf and taper ends. Place on greased baking sheet that has been sprinkled with cornmeal. Cut slashes about 1/4-inch deep at 3-inch intervals on top of loaf. Brush with water. Let rise again until light. Brush again with water. Bake in 425°F. oven 15 minutes; reduce heat to 375°F. Remove from oven and brush again with water and, if desired, sprinkle sesame seeds over top. Return to oven and bake about 25 minutes, or until golden brown. Remove from pan; cool on rack.