
French Bread

Ingredients:

| Amount (1, .50 , 8) | Unit (cup, Tbsp, g, ml) | Item (egg, chaya leaves, sugar) | Preparation (crushed, diced, whole) |
|----------------------------------|--------------------------------------|--|---|
| 6 | cups | lukewarm water | |
| 4 | tbsps | dry yeast | |
| 4 | tbsps | honey or sugar | |
| 6 | cups | flour | |
| ½ | cup | bran | |
| 2 ½ | tbsps | salt | |
| ½ | cup | oil | |
| 2 | tbsps | vinegar or lemon juice | |
| 6 | cups | rye flour | |
| 3-4 | cups | unbleached flour | |
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Recipe Instructions:

1. Mix water, yeast, honey or sugar, let foam.
2. Add flour and bran to the sponge, beat and let rise 20 minutes or more.
3. Add salt, oil, vinegar or lemon juice, rye flour and unbleached flour to make still dough.

4. Let rise in oiled bowl.
5. Punch down, divide into 4 parts, roll out into rectangle, and roll up into tight long loaves.
6. Place seam side down onto baking sheet, sprinkled with cornmeal.
7. Let rise 30 minutes, brush or spray loaves with warm water, slit tops, place into 425 ° F. preheated oven for 10 minutes.
8. Spray with water again, bake at 350 ° F. until brown.

<http://edn.link/djrpfw>
<http://edn.link/grkwy3>