

2 loaves

# Refrigerator-Rising French Bread

- 2 $\frac{1}{4}$ c warm H<sub>2</sub>O
- 2 pks yeast (dry)
- 2T sugar
- 1T salt
- 3T butter
- 5 $\frac{1}{2}$  - 6 $\frac{1}{2}$ c flour
- Cornmeal
- salad (not olive) oil
- 1 egg white + cold H<sub>2</sub>O

dissolve yeast in warm H<sub>2</sub>O  
add sugar, salt + butter + 2 c flour Beat <sup>use</sup> ~~late~~  
1-2 min. Add 1 c flour beat w/ wooden  
spoon ~ 150 strokes

work in any additional flour to make  
soft dough. Knead 10 min. Cover & rest  
for 20 min Punch dough down, divide in

half. on lightly floured board roll each  
portion into 15x10" rectangle. Begin @ 15" side + roll  
lightly toward you. Seal edges, Taper by rolling  
place on lg. greased cookie sheet sprinkled w/ corn-  
meal. Brush w/ Salad oil. Place plastic wrap over  
top to cover loosely, Do NOT TUCK UNDER PAN  
slush