

CLASSIC FRENCH BREAD

THIS RECIPE IS SIMPLE, AND WAS MADE TO GO WITH THE POST LINKED HERE: [HTTPS://WWW.ATHENA-AUTHOR.COM/ELDERGLADECHRONICLES/WRITING-A-NOVEL-IS-LIKE-BAKING-BREAD](https://www.athena-author.com/eldergladechronicles/writing-a-novel-is-like-baking-bread)

5 CUPS FLOUR

1 TBSP. YEAST

2 ½ TSP. SALT

2 CUPS WATER

1. LET YOUR YEAST AND WATER ACTIVATE. WHEN IT GETS A LITTLE FOAMY ON TOP AND YOU CAN START TO SMELL THE YEAST, POUR IT INTO THE FLOUR. MIX TO A SLUDGE, AND ADD THE SALT.
2. THAT'S IT! THEN KNEAD AND WORK THE DOUGH UNTIL IT'S NICE AND STRETCHY.
3. COVER AND LET RISE IN A WARMISH (75-80 DEGREES) ENVIRONMENT FOR 2 HOURS.
4. AFTER THE FIRST RISE, PRESS IT DOWN AND SHAPE INTO LOAVES. THIS IS THE PART I ALWAYS MESS UP. I OVERWORK THE DOUGH ALMOST EVERY TIME. BE GENTLE.
5. COVER AND LET RISE ANOTHER 2 HOURS.
6. SLICE THE TOPS AT AN ANGLE, THEN PLACE IN A PREHEATED HUMID OVEN (I PUT A CAKE PAN OF WATER ON THE BOTTOM RACK) FOR 20 MINUTES AT 425 DEGREES. 20 MINUTES IS OFTEN NOT QUITE ENOUGH FOR MY ELEVATION, I USUALLY GIVE IT A FEW EXTRA MINUTES OR UNTIL UNIFORMLY BROWNED.
7. VOILA!

