



CUBAN BREAD

- 1 Package Yeast
- 2 Cups Lukewarm Water
- 1 1/4 Tablespoons Salt
- 1 Tablespoon Sugar
- 6 - 9 Cups Flour

DIRECTIONS

1. Dissolve yeast in warm water.
2. Add the salt and sugar, stirring thoroughly.
3. Add flour one cup at a time, beat in with a wooden spoon.
4. Add enough flour to make a smooth dough.
5. Cover with a towel and let rise until doubled in bulk.
6. Turn onto a lightly floured surface and shape into a long French or Italian style loaf.
7. Arrange on a baking sheet sprinkled with cornmeal.
8. Let rest 5 minutes.
9. Slash the tops of the loaf in two or three places with a knife.
10. Brush top with water.
11. Place the loaf in a cold oven.
12. Set the oven to 400 degrees.
13. Add a pan of boiling water to the bottom of the oven.
14. Bake 40 to 45 minutes.