



FRENCH BREAD

- 1/2 Cup Milk
- 1 Cup Boiling Water
- 1 Envelope Yeast
- 1/4 Cup Lukewarm Water
- 1 1/2 Tablespoons Melted Shortening
- 1 Tablespoon sugar
- 4 Cups Sifted Flour
- 2 Teaspoons Salt
- 2 Teaspoons Sugar
- 1 Egg White, beaten
- 1 Tablespoon Cold Water

DIRECTIONS

1. Scald milk and add boiling water.
2. Dissolve yeast in warm water. Let rest 10 minutes.
3. Add to the cooled milk mixture with the shortening and sugar.
4. Measure dry ingredients into a large mixing bowl. Make a hole in the center and pour in liquids.
5. Stir thoroughly, the dough will be soft.
6. Cover with a damp cloth and allow to rise for 2 hours.
7. Punch down and place on a floured board. Divide into two portions.
8. Form each portion into a loaf by rolling the dough away from you.
9. Continue rolling, pressing outwards with hands and tapering the dough toward the ends.
10. Cut diagonal 1/4 inch deep slits across the top of the dough.
11. Allow to rise until doubled in bulk, about 1 hour.
12. Preheat oven to 400 degrees.
13. Place a pan of 1/2 inch boiling water in the bottom of the oven.
14. Place the bread on a baking sheet and bake 15 minutes.
15. Reduce oven temperature to 350 degrees.
16. Bake the bread an additional 25 minutes.
17. Combine cold water and egg white.
18. Brush the top of the loaf and return it to the oven for 5 more minutes.