



FRENCH BREAD

- 1 1/4 Cups Warm Water
- 1 Package Yeast
- 1 1/2 Teaspoons Salt
- 1 Tablespoon Soft Shortening
- 1 Tablespoon Sugar
- 3 1/2 Cups Sifted Flour
- 1 Teaspoon Cornstarch
- 1 Teaspoon Cold Water
- 1/2 Cup Boiling Water

DIRECTIONS

1. Blend cornstarch with cold water.
2. Add 1/2 cup boiling water and cook, stirring, until clear.
3. Measure warm water into a large mixing bowl. Add yeast and stir until dissolved.
4. Add salt, shortening and sugar.
5. Stir in flour to make a soft dough.
6. Turn out onto a lightly floured board and knead 8 to 10 minutes until elastic and no longer sticking to the board.
7. Place in a greased bowl, turning to coat. Cover and let rise 1 hour.
8. Punch down and let rise again for 30 minutes.
9. Turn out onto floured board and cut into 2 portions.
10. Roll each portion into an oblong measuring 8 x 10 inches.
11. Beginning with the wide side, roll up tightly, pinching to seal. Roll dough gently back and forth to lengthen each loaf to about 16 inches, tapering the ends.
12. Place loaves on a greased baking sheet sprinkled with corn meal. Brush loaves with cornstarch mixture.
13. Let rise, uncovered, for 1 1/2 hours. Brush again with cornstarch mixture.
14. With a sharp knife make 1/4 inch slashes in the dough at 2 inch intervals.
15. Bake in a 400 degree oven for 10 minutes.
16. Remove from the oven and brush again with cornstarch.
17. Return to the oven and bake an additional 30 minutes.