



FRENCH BREAD

- 1 Tablespoon Shortening
- 1 Tablespoon Salt
- 2 Teaspoons Sugar
- 2 Cups Water
- 1 Package Yeast
- 6 Cups Sifted Flour
- Cornmeal

DIRECTIONS

1. Put shortening, salt and sugar into a large mixing bowl.
2. Add 1 Cup boiling water; cool to lukewarm by adding 1 Cup cold water.
3. Sprinkle yeast over $\frac{1}{4}$ cup warm water.
4. Add flour in thirds; mix thoroughly until dough begins to leave to sides of the bowl.
5. Turn out onto a lightly floured board and knead until dough is smooth, elastic and no longer sticks to the board.
6. Add more flour if needed.
7. Place in a greased bowl, turning to coat.
8. Cover and let rise for 1 $\frac{1}{2}$ hours.
9. Punch down and let rise again for 1 hour.
10. Turn out onto lightly floured board and divide in half.
11. Roll each half into a 15" x 12" rectangle.
12. Wind up tightly beginning with the wide side.
13. Seal edges by punching together.
14. Place rolls diagonally on a greased baking sheet that has been sprinkled with cornmeal.
15. Let rise 1 hour.
16. Brush tops with cold water.
17. Cut to make 1 or 2 lengthwise cuts across tops of loaves.
18. Preheat oven to 400 degrees.
19. Set pan of boiling water in the oven with the loaves.
20. Bake for 15 minutes.
21. Remove loaves from oven and brush with cold water.
22. Reduce oven to 350 degrees. Bake loaves for 35 to 40 additional minutes.
23. Brush again with cold water and bake 3 more minutes.