French Bread

1pkg Active dry yeast 1C Cake flour
1¾C Warm water 2t Salt
2T Melted butter 1T Sugar
4C All-purpose flour Cornmeal

Dissolve the yeast in warm water in a large bowl. Add melted butter. Combine flours, salt and sugar. Add the flour mixture one cup at a time until you have a stiff dough. Put out onto a lightly floured board and knead until no longer sticky (about 10 minutes). Let rise in a lightly oiled bowl (turn dough once to coat it with the oil) until doubled, about 1½ hours.

Turn out unto a lightly floured board and divide in half. Roll out one half to the desired length, then tightly roll to form the loaves. Place seam-side down (with ends pinched under) into French bread mold or onto a sheet which has been lightly oiled and sprinkled with cornmeal. Slit tops of loaves with a knife about 3 or 4 times. Let rise until double, about 1½ to 2 hours.

Beat one egg and ½t salt together and brush the top of loaves. Bake at 400ºF for about 30-35 minutes or until breads are brown and sound hollow with tapped. Remove from pans and let cool on racks.

Makes: 2 Loaves