



French Bread

Ingredients	Pounds	Ounces
Water	2	
Fresh Yeast		2 ½
Bread Flour	3	8
Salt		1
Sugar		1 ½
Shortening		1 ½

Mixing method: Straight dough
Fermentation: until double in size @ 80 degrees
Makeup: Traditional Baguettes
Size: 11oz each and 16 – 18 inches long, after baking
Baking time: 25 minutes, or until done.