

FRENCH LOAVES

Ingredients:

- Unbleached All-purpose flour
- sea salt
- active dry yeast
- large eggs
- honey
- lemon juice
- spring water
- vegetable oil.

Mix:

2 tsp. Active Dry Yeast + ¼ cup water @115 deg F
Stir occasionally for 5 minutes.

Load into basket:

- 1 cup ice-cold water
- 2 large egg whites
- 1 tablespoon + 1 ½ tsp. vegetable oil
- 2 tablespoons lemon juice
- 2 tablespoons honey
- Yeast mixture
- 4 cups unbleached flour
- 1 tsp. salt

Run "Dough" Cuisinart Program #8

Preheat oven @ 400 °F for 20 minutes.

Divide dough into 8 loaves. Roll @ dough into an oval, fold 4 or five times into log shape.

When oven is ready, slit an arc into the loaf lengthwise. Spray loaves w/water.

Bake bread over a pan with 2 cups boiling water at 375 F for 23 minutes.