

NEVER FAIL FRENCH BREAD

Karen Johnson
(stake)

5 Loaves

3 Tbsp dry yeast
6 cups warm water
4 Tbsp sugar
2 Tbsp salt
~~4 Tbsp salt sugar~~
4 Tbsp oil
16 cups flour

2 loaves

2 TB yeast
3 C warm water
2 TB sugar
1 TB salt
~~2 TB sugar~~
2 TB oil
8 C flour

Dissolve yeast, sugar and salt in water. Make sure yeast "works" then add 8 cups flour. Stir well. Add 4 Tbsp oil, stir well. Add remaining 8 cups flour (approximately). Make sure dough is not too stiff. Stir till all flour is mixed in (I use my right hand and just mix it in). Set buzzer for 10 minutes and stir down when buzzer goes off. Do this 5 times, on the 5th time stir down, separate dough into 4 balls and let rest for 10 more minutes. Roll ball into rectangle then roll as for jellyroll. Set seam side down on greased baking sheet. Let raise 35 minutes. Score top 4 or 5 times, bake in 350 degree oven for 35-40 minutes, butter top while hot. Cut and enjoy.