# French Bread

Makes 1 loaf but can easily be doubled.

1 cup warm water

½ Tbsp yeast

½ Tbsp sugar

½ Tbsp vegetable oil

1 teaspoon salt

2 ½ - 2 ¾ cups bread flour

Dissolve yeast in warm water and sugar in large bowl; allow yeast to proof or foam (about 10 minutes). Add salt, oil, and roughly two thirds of the flour and mix. Stir in the rest of the flour and knead until smooth and elastic, about 10 minutes. Place in oiled bowl, turn dough to coat all sides, cover and let rise until doubled. Punch down and shape dough into a long slender loaf. Grease and sprinkle cornmeal on a large cookie sheet. Place loaf on pan and cut diagonal gashes on top of each loaf. Cover and let rise until doubled. Bake at 375ºF for about 30 minutes.

Note: You can sprinkle or spray water on the loaves during baking if you want a really crunchy crust.