

## FRENCH BREAD

YEILD: 2 Large Loaves

2 1/2 cups warm water  
1 1/2 Tbsp. dry yeast  
1 Tbsp. salt  
2 Tbsp. ULTRA GEL  
6-7 cups flour  
cornmeal  
1 egg white lightly beaten with 1 Tbsp. cold water

Dissolve yeast in warm water. Add salt, [ULTRA GEL](#) and 2 cups of flour and beat well to make a sponge. Let stand for 10 minutes. Add remaining flour to make a soft, manageable dough. Knead well. Shape into a ball, cover and let rise until double in bulk, about 1 1/2 hours. Shape into long loaves, slashing each diagonally in 4-5 places with a sharp knife, and place about 3" apart on baking sheets which have been sprinkled with cornmeal. Mist lightly with water, cover with plastic wrap and let rise in warm place until double in bulk, about 30 minutes. Remove plastic wrap and brush each loaf with egg white mixture. Sprinkle with sesame seeds if desired. Bake at 375 for about 25 minutes until golden brown.

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