



One-Hour French Bread

★★★★★ 4.6 from 21 reviews

Author: Lisa @ This Pilgrim Life Prep Time: 35 minutes Cook Time: 25 minutes Total Time: 1 hour

Yield: 2 loaves Category: bread Method: baking

Ingredients

SCALE

4– 4 1/2 C bread flour

1 tsp sea salt

1 1/2 Tbsp yeast

2 C warm water *(should feel warm to the touch without scalding)*

Instructions

1. Turn the oven on to warm up and set a timer for three minutes. Turn the oven off when the timer goes off. Line a baking sheet with parchment paper.

2. Measure the yeast out into the bottom of a liquid measuring cup, pour the warm water in on yeast. Combine 3 cups of the flour and salt in a medium-sized mixing bowl, stir to mix.

3. Pour the yeast water into the flour and stir with a wooden spoon until the ingredients are combined. The dough should look shaggy at this point. Add another cup of flour and stir/mix until the dough begins to be less sticky and more smooth. Transfer the dough onto a floured surface and knead (push and fold the dough) until the dough is smooth and no longer sticks to your fingers when pressed. Add additional flour as needed.

3. Divide the dough in half. Roll one half into a rectangle, about 8" x 10". Tightly roll up the rectangle into a long log. Pinch the seam closed, place the log on the prepared baking sheet seam-side down. Repeat for second half of dough.



4. Cover the loaves loosely with a tea towel and place the baking sheet in the warm oven. Set a timer for 10 minutes. After ten minutes, remove the loaves from the oven, being careful not to shake them or set the pan down too hard (and make the dough fall). Place the loaves on top of the oven to continue rising while you heat the oven to 425°.



just formed

after 10 minutes
in warm oven

after 15-20 more minutes
while oven preheats

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5. Remove the tea towel and gently place the loaves in the oven as soon as the oven is preheated**. Bake at 425° for 20-25 minutes, until the loaves are browned and crusty and a thermometer inserted in the bread reads 180°.

6. The bread will slice best if allowed to cool for 10-15 minutes. But I understand if you can't wait that long.

Notes

- i **Not letting these loaves rise too long is important. If they are left to rise too long, they will fall during the baking time.

Find it online: <https://www.thispilgrimlife.com/one-hour-french-bread/>

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