
Leidenheimer French Bread Recipe

3 1/4 cups all-purpose
flour/Bread flour
1 cup hot water
3 tsp Vegetable shortening
3 tsp dry yeast granules
3 tsp salt
3 tsp granulated sugar

- ➊ In a large mixing bowl, combine hot water, sugar, and yeast. Stir until the sugar has dissolved and the yeast starts to foam.
- ➋ Add in the shortening and stir until completely combined.
- ➌ Gradually add in bread flour while stirring with a wooden spoon or electric mixer on low speed. Once all of the flour is incorporated, add in the salt.
- ➍ Knead the dough for 5-10 minutes until it is soft and elastic. Place the dough in a lightly greased bowl and cover with a damp cloth or plastic wrap. Allow to rise for 1 hour or until doubled in size.
- ➎ Lightly flour your work surface and turn the dough out onto it. Divide the dough into 2 equal pieces and shape each piece into a log shape. Place them on parchment-lined baking sheets.
- ➏ Cover with a damp cloth or plastic wrap and allow to rise for 45 minutes or until doubled in size. Preheat your oven to 375°F (190°C).
- ➐ When the oven is preheated, uncover the loaves. Bake for 25-30 minutes or until golden brown and crusty.
- ➑ Remove from the oven and allow to cool completely before slicing and serving.