

# Two Loaves of Bread

I want so bad to bake a bread out of the bread machine, so I could have a nice and crusty bread. The ones that are soft and chewy inside and has a nice crunchy crust, I took a chance to play with it and luckily the bread came pretty good. I mimic how the French bread was baked by spraying the dough before placing in the oven with lots of water. Since I do not have the French bread/baguette bread pan, the bread was a little flat, but not bad...the crust was crunchy and the bread had a nice texture with holes in it. My next project is to get a French bread or baguette pan

## ***Ingredients:***

$\frac{3}{4}$  cup of water

2 cups bread flour

1 tablespoon sugar

1 teaspoon salt

$\frac{1}{2}$  tablespoon gluten

1  $\frac{1}{2}$  teaspoon yeast











## **Method**

I use my Zojirushi Home Bakery, the mini one, which holds approximately 1 lb.

Place the water first at the bottom of the bucket and add the dry ingredients. Select the French bread setting, and remove the dough after the second rise by placing in a floury surface.

Divide the dough in two pieces, open the dough into a rectangular shape and roll until the shape and size is secured.

Cover the dough with an oiled clear film and leave in a warm

place for approximately 1 hour or until the dough is double of the original size.

Just before placing the dough in the oven make small cuts and spray the dough with lots of water.

Bake in pre-heated oven for approximately 15 to 20 minutes at



450F.



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a great week!***