

Compliments of:



Country French Bread

22 oz (3 $\frac{3}{4}$ cups) ***French Bread Mix***
1/2 tsp. salt
1 Tablespoon. gluten-free yeast
2 Tablespoon. Sugar or honey
1 $\frac{3}{4}$ cups warm milk or water (110-115 degrees)
1 tsp. cider vinegar or 1/4 teaspoon ascorbic acid
1/3 cup melted butter or vegetable oil
2 eggs plus 1 egg white
Or, 1 egg and 3 egg whites, lightly beaten
1 beaten egg for brushing top of bread

LARGE BREAD MACHINE (2 LB CAPACITY)

Set machine on white bread and medium settings. Short cycle and programmable features may be used. Follow manufacturer's instructions for order of adding yeast, wet and dry ingredients. Press start. During first kneading cycle, open lid and use rubber spatula to help mix dough. If dough appears dry and crumbly, add warm water, 1 tablespoon at a time, mixing after each addition, until dough is smooth and thoroughly moistened. For best results, remove baked bread immediately and cool on wire rack.

For 1-lb bread machines, divide ingredients in half.

OVEN-METHOD

Lightly grease a 9x5 inc loaf pan. Pour mix and yeast in a large bowl. Combine remaining ingredients and add. Beat 2 minutes using a heavy duty mixer. Scrape dough into loaf pan. Cover with plastic wrap. Let rise 40 minutes in a warm place or just until dough rises to the top of the pan. Brush with $\frac{1}{4}$ tsp beaten egg. Preheat oven to 375°. Bake 40-45 minutes or until golden and hollow-sounding when tapped. Turn onto rack. Cool completely. Slice, wrap and freeze.

For Pizza

Preheat oven to 450°. Prepare dough as in Oven method. On lightly-oiled cookie sheet or pizza pans spread dough to desired thickness. Cover with favorite toppings. Bake 15 minutes or until edges of crust are brown.