## Bread/French Bread

- A: 1 1/2C water 1t lemon juice 2T sugar
- 1t salt B: 4 1/4C flour 1/4C wheat gluten

- C: 2t yeast
   Add (A) to bread machine, then (B).
   Make a well in the top of the dry ingredients and add
- (C).
  Process into dough as usual. Form long skinny loaves and bake 350F for 25 minutes. Servings: 10
  - \$Id: french\_bread,v 1.2 2025/03/02 18:09:54 deaven Exp \$



From the kitchen of David and Jennifer Deaven