

## Dick's French Bread

1 cup + 2 Tbsp water  
2 tsp butter  
3¼ cups bread flour  
1 Tbsp sugar  
1½ tsp salt  
2 tsp yeast

**For Italian-style bread, add:**

2 Tbsp olive oil  
1 egg

Combine in the order above (or according to your own bread machine directions if you are using a machine and use manual cycle).

Shape into 2 thin loaves or 1 large loaf. Allow to rise about 45 min. Cut 3-4 slits on top of each loaf.

Brush top of loafs with egg white.

**Tip:** Place pan with 1" of water beneath bread pan to for more tender bread.

In a in 400° oven:

Bake 2 thin loaves about 20 to 25 minutes.  
Bake 1 large loaf about 35 or 40 minutes.