

French Bread

5½ to 6 cups all-purpose flour	Cornmeal
2 (0.25 ounce) packages active dry yeast	1 egg white
1½ teaspoons salt	1 tablespoon water
2 cups warm water (110°F)	

In a large mixing bowl, combine 2 cups flour, yeast and salt. Add 2 cups warm water, and mix until even. Knead in as much of the remaining flour as you can.

On a lightly floured surface, knead in enough flour to make a stiff dough that is smooth and elastic. Knead for about 8 to 10 minutes total. Shape into a ball. Place dough in a greased bowl and turn once. Cover, and let rise in a warm place until doubled.

Punch dough down, and divide in half. Turn out onto a lightly floured surface. Cover, and let rest for 10 minutes. Roll each half into a 15x10 inch rectangle. Roll up, starting from a long side. Moisten edge with water and seal. Taper ends.

Lightly grease a large baking sheet. Sprinkle with cornmeal. Place loaves, seam side down, on the prepared baking sheet. Lightly beat the egg white with 1 tablespoon of water, and brush on. Cover with a damp cloth. Let rise until nearly doubled, 35 to 40 minutes.

With a very sharp knife, make 3 or 4 diagonal cuts about ¼ inch deep across top of each loaf. Bake in a preheated 375°F (190°C) oven for 20 minutes. Brush again with egg white mixture. Bake for an additional 15 to 20 minutes, or until bread tests done. If necessary, cover loosely with foil to prevent over browning. Remove from baking sheet and cool on a wire rack.

Makes 2 large loaves.

Crusty Pizza Dough

1 package active dry yeast	2 teaspoons olive oil
1 cup warm water (105°F to 115°F)	2½ to 3½ cups all-purpose flour
½ teaspoon salt	cornmeal

Sprinkle yeast over warm water in warmed bowl; let stand 5 minutes. Add salt, olive oil and 2½ cups flour. Mix until smooth. Add remaining flour, ½ cup at a time until dough clings together well (and not your hands); continue kneading for 2 to 5 minutes.

Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Punch dough down.

Brush 14-inch diameter pizza pan with oil; sprinkle with cornmeal. Press dough across bottom of pan, forming a collar around edge to hold filling. Top with desired fillings. Bake at 450°F for 15 to 20 minutes. Yield: One 14-inch pizza