Bread/French Bread

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

- 1/4C wheat guten
 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. \$Id: french_bread,v 1.1 2002/05/27 12:58:37 deaven Exp \$



From the kitchen of David and Jennifer Deaven