



Yields 1

Beautiful and crusty French bread that's easy to make in a food processor.

Ingredients

1. 2 ½ - 3 cups all purpose flour
2. 1 ½ tsp. salt
3. 1 ½ tsp. sugar
4. 2 ¼ tsp. active dry or instant yeast
5. 1 cup water
6. 1 Tbsp. olive oil

Instructions

1. Move top oven rack to its lowest position and preheat to 200° F.
2. In the bowl of a food processor put 2.5 cups of the flour, salt, sugar, and yeast. Turn on the machine to combine the dry ingredients.
3. Heat the water to 120 to 130° F. Add the oil to the measuring cup of water. With the food processor running, pour in the water and oil mixture very slowly through the spout in the lid. Continue pouring until all the liquids have been added. Allow to spin a couple more times. The dough will be very wet at this point.
4. Remove the lid and add some of the remaining flour, a quarter cup at a time, until the dough comes together into a somewhat smooth ball. The dough should not be tacky, but also should not be too dry.
5. Pour a small amount of olive oil into a large bowl and spread around the bottom and sides with your hand. Using the oiled hand, remove the dough from the food processor and shape into a ball. Place the ball into the oiled bowl, smooth side down, and flip it over once so the entire dough ball is oiled and the smooth side is up. Cover bowl loosely with a tea towel.
6. **Turn off the oven!** Place covered bowl in warm oven for about 30 minutes, or until the dough has doubled in size. Meanwhile, grease a large baking sheet.
7. Once doubled, punch down the dough and turn out onto a floured surface. Roll into a large rectangle, approximately 12-inches wide. To make a loaf, roll up the dough with your hands, pinching it together after each turn. Place the loaf on the greased baking sheet and tuck under the ends of the dough. Using a sharp knife, slash the top of the loaf 5 or 6 times. Cover lightly with the tea towel and allow to rise for approximately 30 minutes, or until doubled. ***(Truthfully, I just punch it down and hand roll it into a baguette shape now. All the pinching and tucking was really not necessary 😊)***
8. While the dough is rising, move the top oven rack to the middle position and preheat to 375° F. When the loaf has doubled (30 minutes usually does it), remove the tea towel and bake for 25 to 30 minutes until golden brown.
9. Allow to cool on wire racks.

Yum! Recipe amended to perfect size for 1 loaf and the Cuisinart 8 cup Food Processor.