

EASY AND TASTY FRENCH BREAD

INGREDIENTS

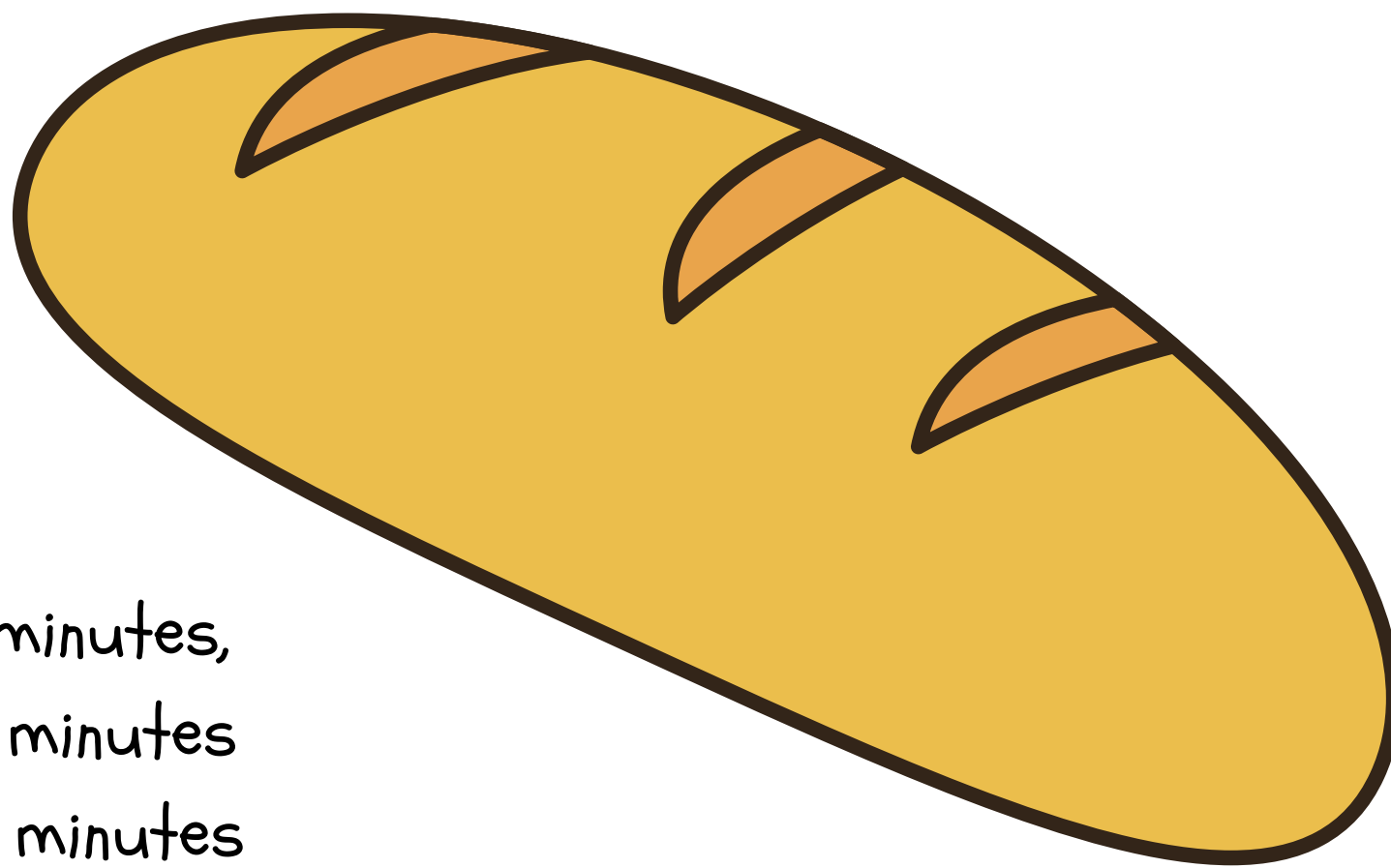
Makes One Loaf

- 1 1/2 cups warm water
- 1 TBS. Agave (or honey)
- 1 1/2 tsp salt
- 1 TBS Active Dry Yeast
- 3 1/2-4 1/2 cups flour

(bread or whole wheat flour)

DIRECTIONS

- Combine water, agave, salt and yeast and let sit for 5-10 minutes until a foam forms on the top of the mixture.
- Knead wet ingredients into flour until no longer sticky
- Cover with a kitchen towel letting it sit for 20 minutes.
- Preheat oven to 400 degrees
- Cut slits in the top of the bread
- Bake for 15-20 minutes
- Serve warm



Prep time: 25-30 minutes,
Cook time: 15-20 minutes
Total time: 40-50 minutes

JUDY HUNSBERGER FROM PLANT-PLANT BASED RESOURCE ACADEMY

plantbasedresourceacademy.com