



Fitch Hill Inn

A Bed & Breakfast

Julie's Homemade Bread for French Toast

This simple bread makes wonderful French toast and can also be used to make garlic toast on Italian night.

28 oz King Arthur bread flour

1 Tbsp salt

1 Tbsp active dry yeast

2 1/2 cups warm water

1. Weigh flour in your bowl. (King Arthur uses 4 1/4 oz to the cup as a standard, but a scooped cup of flour can weigh 5, or even 6, ounces. This dramatically affects the outcome of the bread.)
2. Add yeast, salt, and water.
3. Mix with a dough hook on your stand mixer or combine by hand.
4. Turn out on a floured surface and knead by hand. The dough should bounce back when you poke it gently with a finger. (This is important even if you use a mixer as it gives the exterior a smooth surface that is not sticky.)
5. Grease your bowl (cooking spray or butter).
6. Put the dough into the bowl to rise. Cover with plastic sprayed with cooking spray. Allow to double.
7. Turn the dough out onto the floured surface and knead until smooth and air bubbles have popped.
8. Return to the bowl for a second rise.
9. When dough is doubled, turn out onto the floured surface and cut into two even pieces.
10. Grease two 9" bread pans and put each half of the dough in one. Press down and stretch dough to evenly fill the pans. Cover with the plastic wrap to rise. **IMPORTANT:** The bread will not crest the top of the pans. It only needs a short rise to recover.
11. Preheat oven to 350°. Bake for 50 minutes. Remove from the pans immediately onto cooling racks.

Tip: Make two batches (don't double-batch) and bake all four loaves at the same time. Position them in the oven two going each way (one on each side, one across the back, and one across the front) to get more even loaves. This worked well in both a 24" oven and a 36" oven!