**JULIA CHILD'S FRENC BREAD RECIPE**

**Modified roughly for high altitude**

~4 c flour (orig rec said 3 1/2)

1 3/4 tsp yeast (originally 2 1/4)

2 1/4 tsp salt

1 1/2 c warm water

First rise 2+ hours (orginal 3 hours), beat down and shape, second rise ~2 hours (original 2 hours)

Spray with water just before baking in pre-heated 450\* oven for 25 minutes