

## 2 Hour French Bread ( un-failable!)

3 c. flour	1 T. salt
4 pkg. (or 3 T. ) instant yeast	3 T. oil
3 T. sugar	2 ½ c. Hot Water

Mix the flour, yeast, sugar and salt. Add the water and the oil. Mix together with a spoon and then add 3 more cups of flour. Mix again. Leave the spoon in the bowl and stir down every 10 minutes for a total of 50 minutes. Dough is ready to use. Roll into bread loaves and let rise until double. Can be brushed with whipped egg whites for a crustier crust. Bake at 400 degrees for 20 minutes. Makes 2 loaves of French bread.

Foods II class uses this recipe for the following giant hot pockets and other products. We then serve our products as a buffet so everyone can try the different variations.

### Variation 1: Parmesan Rolls

½ c. margarine or butter, melted

1 c. grated parmesan cheese

1/3 of a recipe of the French bread dough

1. Preheat oven to 375 degrees.
2. Divide the French bread dough into 24 small pieces and roll into balls. While the dough is being worked mix the melted butter and parmesan together until they resemble paste.
3. Take each small roll and roll it through the parmesan butter mixture until well coated. Place each roll on a parchment lined baking sheet and allow to rise for 10 minutes on the stove top. After rising, bake for 15-20 minutes or until golden brown.

### Variation 2: Raspberry Jell Roll (courtesy of Jerrie Lin Hansen)

¼ c. margarine or butter, softened

1 small package Raspberry Jello

1/3 of a recipe of French bread dough

1. Preheat oven to 375 degrees.
2. Lightly flour the counter and roll the dough out into a rectangle – no more than ½ in thick.
3. Spread the softened butter on the rolled out dough, making sure that the entire surface is coated.
4. Using a clean salt shaker, pour the Jello powder into the shaker and then shake onto the butter coated dough. Use all of it!
5. Roll the dough up into a spiral (think cinnamon rolls) and cut into ½ inch pieces with a serrated knife. Place on a parchment lined baking sheet, about 1 finger apart. Allow to rise for 10 minutes on the stove top. After rising, bake for 15-20 minutes or until firm.
6. These are really good topped with a powdered sugar glaze – 1 c. powdered sugar and 2-3 T. milk.

### Variation 3: Pizza Pockets

1 c. Ragu Spaghetti sauce

2 c. shredded Mozzarella

20-30 pieces of pepperoni

1/3 of a recipe of French bread dough

1. Preheat oven to 400 degrees.
2. Lightly flour the counter and roll the dough out into a rectangle – no more than ½ inch thick.
3. On a parchment lined baking sheet, place the dough in the center. In the center of the dough, fill with the Ragu, 1 ½ c. of mozzarella cheese and the pepperoni slices.
4. Fold the edges of the dough into the center and pinch to seal. It should look like a very large hot pocket.
5. Bake for 16-20 minutes. Serve hot.

### Variation 4: Chicken Vegetable Pockets

1 c. cooked cubed chicken

1 c. grated cheddar cheese

1 ½ c. frozen mixed vegetables

½ c. cream of chicken soup

¼ c. Italian seasoned bread crumbs

¼ c. butter or margarine, melted

1/3 of a recipe of French bread dough

1. Preheat oven to 400 degrees.
2. Lightly flour the counter and roll the dough out into a rectangle – no more than ½ inch thick.
3. Mix together in a bowl the cooked chicken, frozen vegetables, ½ c. grated cheese, and the cream of chicken soup until well combined.
4. On a parchment lined baking sheet, place the dough in the center. In the center of the dough, fill with chicken mixture. Top with the remaining cheese.
5. Fold the edges of the dough into the center and pinch to seal. It should look like a very large hot pocket.
6. Bake for 16-20 minutes.

### Variation 5: Breakfast Pockets

6 eggs

1 c. cubed ham

1 ½ c. grated cheddar cheese

1/3 of a recipe of French bread dough

1. Preheat oven to 400 degrees.
2. Lightly flour the counter and roll the dough out into a rectangle – no more than ½ inch thick.
3. In an electric skillet, scramble the eggs until they are firm. Add the ham and warm through.
4. On a parchment lined baking sheet, place the dough in the center. In the center of the dough, fill with the warm egg and ham mixture and 1 c. of the grated cheddar cheese.
5. Fold the edges of the dough into the center and pinch to seal. Top with the remaining cheese. It should look like a very large hot pocket.
6. Bake for 16-20 minutes.

### Variation 6: Sloppy Joe Pockets

1 lb. lean ground beef

1 pkg. sloppy joe seasoning

1(6 oz.) can tomato paste

1/3 of a recipe of French bread dough

1 ½ c. grated cheddar cheese

1. Preheat oven to 400 degrees.
2. Lightly flour the counter and roll the dough out into a rectangle – no more than ½ inch thick.
3. In a saucepan, brown the hamburger and drain off any excess fat. Follow the direction on the seasoning packet and prepare the sloppy joe mixture.
4. On a parchment lined baking sheet, place the dough in the center. In the center of the dough, fill with the sloppy joe mixture and 1 c. of the grated cheddar cheese.
5. Fold the edges of the dough into the center and pinch to seal. Top with the remaining cheese. It should look like a very large hot pocket.
6. Bake for 16-20 minutes.

### Variation 7: Taco Pockets

1 lb. lean ground beef

1 pkg. taco seasoning

1/3 of a recipe of French bread dough

1 ½ c. grated cheddar cheese

1. Preheat oven to 400 degrees.
2. Lightly flour the counter and roll the dough out into a rectangle – no more than ½ inch thick.
3. In a saucepan, brown the hamburger and drain off any excess fat. Follow the direction on the seasoning packet and prepare the taco meat mixture.
4. On a parchment lined baking sheet, place the dough in the center. In the center of the dough, fill with the taco meat mixture and 1 c. of the grated cheddar cheese.
5. Fold the edges of the dough into the center and pinch to seal. Top with the remaining cheese. It should look like a very large hot pocket.
6. Bake for 16-20 minutes.