

## Soft Fluffy French Bread Recipe (Easy, Light, and Perfect Every Time)

This Soft Fluffy French Bread Is a Must-Have in My Weekly Baking Rotation



OVEN  
**375°F**

TIME  
**5 min**

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### INGREDIENTS

- 2½-3 cups all-purpose flour
- 1 cup warm water (not hot!)
- 1 tablespoon olive oil or vegetable oil
- 1 tablespoon white sugar
- 1 teaspoon salt
- 2 teaspoons active dry yeast
- 1 egg, beaten (for brushing)

### DIRECTIONS

- 1. Activate the Yeast:** In a small bowl, mix warm water with sugar. Sprinkle yeast on top and let it sit for about 5 minutes until it turns frothy. This shows the yeast is active.
- 2. Mix Dry Ingredients:** In a large mixing bowl, whisk together 2½ cups flour and salt.
- 3. Combine Wet and Dry:** Add the yeast mixture and oil to the flour. Stir until a sticky dough forms. Gradually add more flour, a little at a time, until the dough comes together.
- 4. Knead the Dough:** Transfer to a lightly floured surface. Knead for 8-10 minutes until smooth and elastic.
- 5. First Rise:** Place the dough in an oiled bowl. Turn to coat all sides, cover with a towel, and let rise in a warm place for 1 hour, or until doubled in size.
- 6. Shape and Second Rise:** Punch down the dough, shape into a loaf, and place on a parchment-lined baking sheet. Cover and let it rise again for 30 minutes.
- 7. Preheat and Egg Wash:** Preheat your oven to 375°F (190°C). Brush the loaf with beaten egg for a glossy finish.
- 8. Bake:** Bake for 20-25 minutes until the crust is golden and it sounds hollow when tapped underneath.
- 9. Cool:** Transfer to a wire rack to cool completely before slicing.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/soft-fluffy-french-bread-recipe-easy-light-and-perfect-every-time/>