

Gordie's Bagoafs
(Loaf/Baguette Hybrid)

Ingredients:

3¼ cups Bread Flour
2 tsp instant Yeast
2 tsp kosher/coarse Salt
1½ cups water at room temperature (70° or so)

Directions:

In a large bowl mix flour, salt, yeast, and whisk.
Pour in water gently, stir in flour until it becomes a doughy/sticky ugly ball.
Cover bowl with plastic lid, foil, or plastic.
Allow 2-3 hours to rise OR place in refrigerator for 12-18 hours, then remove.
Both ways work.
Longer fridge procedure provides a slightly better taste.
Lightly dust a large non-stick sheet with flour.
Roll out the dough onto sheet and cut into 2 equal parts.
Roll each gently in flour dust.
Roll out 12"-14" bagoafs, place each in baguette bread pan.
Cover with dish towel for 45 min.
Preheat oven to 450° degrees.
Place in oven for 20 minutes.
Remove & enjoy.

Note: I handle sticky dough with rubber gloves.
No need to excessively knead the dough.
Knead as little as needed.
Fluffier bagoafs result...I think.
Over-kneading presses out all the air.