

Baguettes

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" baguettes, 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 baguettes result...I think.

Over-kneading presses out all the air.

* <https://www.amazon.com/Stainless-Baguette-Non-Toxic-Perforated-Toaster/dp/B08MV1SNSS?th=1>