

Baguettes

3 cups (13 ounces) French-Style Flour

1 to 1 1/4 cups lukewarm water

2 teaspoons instant yeast

1 1/2 teaspoons salt

In a large bowl, stir together the flour, 1 cup of the water, yeast, and salt until thoroughly mixed, adding additional water if necessary to make a smooth, soft dough. Cover the bowl and let the dough rest for 30 minutes.

Knead the dough for 5 to 7 minutes, or until it's very smooth. This is easily done with an electric mixer, or in the bucket of a bread machine. Transfer the dough to a lightly greased bowl, cover, and let rise at cool room temperature (about 70°F) till doubled in bulk, about 1 1/2 hours. Fold the dough over onto itself several times. Return it to the bowl, cover, and let rise till doubled in bulk again, about 1 1/2 hours.

Transfer the dough to a lightly greased work surface and divide it into three pieces. Stretch each piece into a 15- to 18-inch long loaf, and place in lightly greased baguette pans, or on a lightly greased baking sheet. Tent the loaves with lightly greased plastic wrap, and let rise till puffy, about 1 hour.

Preheat your oven to 450°F. Spritz the loaves heavily with warm water, then put them into the hot oven and bake for 20 to 25 minutes, or until they're a deep, golden brown. Remove the baguettes from the oven, slip them off the pan, and return them to the oven rack. Turn the oven off, and crack the door open about an inch. Allow the bread to cool fully in the oven.

Enjoy them the same day they're made; or rewarm, loosely wrapped in aluminum foil, in a preheated 350°F oven for 6 to 10 minutes.

Yield: 3 baguettes

Nutrition Facts

Serving Size about 1/4 cup (30g)

Servings Per Container about 45

Amount Per Serving

Calories 110 **Calories from Fat** 0

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 22g **7%**

Dietary Fiber 2g **8%**

Sugars less than 1g

Protein 3g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 4%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

INGREDIENTS: HARD WHEAT FLOUR, MALTED BARLEY FLOUR.

Processed in a facility that also packages products containing eggs, milk, soy, tree nuts, and wheat.

Store cool and dry. For prolonged storage, wrap airtight and freeze.

Product of The Baker's Catalogue, Inc.
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