



FRENCH- STYLE FLOUR

Our French-style flour makes baking baguettes with crisp exteriors and chewy, airy interiors easy. It gives bread a strong rise and deep flavor – ideal for boules, bâtards, and more.

© NET WT 48 OZ (3 LBS) 1.36kg

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

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

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

Preheat oven to 450°F. Spritz 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 baguettes from oven, slip them off the pan, and return them to the oven rack. Turn the oven off, and crack the door open about 1". Allow the bread to cool fully in 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.

Store cool and dry.

Nutrition Facts

Serving Size 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%**

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 RED WHEAT FLOUR,
MALTED BARLEY FLOUR. CONTAINS: WHEAT.

KING ARTHUR FLOUR
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Produced on equipment that also processes eggs, milk,
soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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Do not eat raw flour, dough or batter.

