

Name _____

Bake Your Own Baguette Adventure

Ingredients:

3 1/4 cups all-purpose flour

2 teaspoons salt

1 1/2 teaspoons active dry yeast

1 1/2 cups warm water (about 110°F or 45°C)

Cornmeal (for dusting)

Olive oil (for brushing)

Instructions:



Activate the Yeast

In a small bowl, combine the active dry yeast and warm water. Stir gently and let it sit for about 5 minutes until it becomes frothy.

Mix Dry Ingredients

In a large mixing bowl, combine the all-purpose flour and salt.

Combine Wet and Dry Ingredients

Pour the yeast mixture into the dry ingredients. Stir until a sticky dough forms.

Knead the Dough

Turn the dough out onto a floured surface and knead it for about 10 minutes until it becomes smooth and elastic. You can add a bit more flour if it's too sticky.

Let It Rise

Place the dough in a lightly oiled bowl, cover it with a clean kitchen towel, and let it rise for 1 hour or until it doubles in size.

Preheat Your Oven:

Preheat your oven to 450°F (230°C). Place an empty baking sheet on the lowest rack.

Shape the Baguette:

Punch down the dough to remove air bubbles. On a floured surface, shape it into a long baguette, about 2 inches in diameter.

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Prepare for Baking:

Sprinkle some cornmeal on a baking sheet to prevent sticking. Place the shaped baguette on the sheet.

Slash the Baguette:

Use a sharp knife or blade to make diagonal slashes on the top of the baguette. This helps it expand while baking.

Create Steam:

Just before putting the baguette in the oven, add a cup of ice cubes to the preheated empty baking sheet on the lower rack. This creates steam, which gives the baguette a crispy crust.

Bake:

Bake the baguette for 20-25 minutes or until it turns golden brown and sounds hollow when tapped on the bottom.

Cool and Enjoy:

Let the baguette cool on a wire rack for at least 15 minutes before slicing. Enjoy your homemade baguette with butter, jam, or your favorite toppings!

