

Name \_\_\_\_\_

## Bake Your Own Baguette Adventure

### Multiple Choice Questions

1. What does activating the yeast involve?
  - A) Stirring it with a fork
  - B) Mixing it with flour
  - C) Combining it with warm water
  - D) Heating it in the oven
  
2. How long should you knead the dough to make it smooth and elastic?
  - A) 2 minutes
  - B) 5 minutes
  - C) 10 minutes
  - D) 15 minutes
  
3. What is the purpose of adding ice cubes to the preheated baking sheet?
  - A) To cool down the oven
  - B) To create steam while baking
  - C) To make the baguette colder
  - D) To melt and add moisture
  
4. When is the baguette ready to be taken out of the oven?
  - A) When it's pale in color
  - B) When it sounds hollow when tapped
  - C) After 5 minutes of baking
  - D) When it's still soft to the touch
  
5. What ingredient is used to prevent the baguette from sticking to the baking sheet?
  - A) Olive oil
  - B) Cornmeal
  - C) Flour
  - D) Ice cubes

