Name _____

Bake Your Own Baguette Adventure

Short Answer

1. What should the yeast mixture look like after sitting for about 5 minutes?

2. Why is it essential to let the dough rise for an hour?

3. What's the purpose of slashing the top of the baguette before baking?

4. How can you tell if the baguette is fully baked and ready to be taken out of the oven?

5. What are some delicious toppings or spreads you can enjoy with your homemade baguette?

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