

Name \_\_\_\_\_

## Bake Your Own Baguette Adventure

### Open-Ended Response Questions

1. Describe the role of yeast in making baguettes and explain why it needs to be activated before using it in the dough.
2. Imagine you want to make a stuffed baguette with your favorite ingredients. What fillings would you choose, and at what point in the recipe would you add them?
3. Besides using it as a side for meals, how else could you enjoy your homemade baguette, and what creative ideas can you come up with for baguette-based snacks or dishes?
4. Discuss the significance of kneading the dough and allowing it to rise in the baguette-making process. How do these steps contribute to the baguette's texture and taste?

