

Name \_\_\_\_\_

## Bake Your Own Baguette Adventure

### Short Answer Key

1. The yeast mixture should look frothy or foamy after sitting for about 5 minutes.
2. Letting the dough rise for an hour allows the yeast to ferment and create carbon dioxide, making the dough expand and become lighter.
3. Slashing the top of the baguette before baking allows it to expand and prevents it from bursting open during baking.
4. You can tell the baguette is fully baked when it turns golden brown, sounds hollow when tapped on the bottom, and has a crispy crust.
5. Delicious toppings or spreads for homemade baguette include butter, jam, honey, cheese, hummus, or your favorite sandwich fillings.

