

Name \_\_\_\_\_

## Bake Your Own Baguette Adventure

### Open-Ended Response Answer Key

1. Yeast plays a crucial role in making baguettes by fermenting the sugars in the dough, producing carbon dioxide gas. This gas gets trapped in the dough, causing it to rise and become light and airy. Activating the yeast with warm water and a little sugar jumpstarts this fermentation process, ensuring the dough will rise properly.
2. To make a stuffed baguette, you can choose fillings like sliced ham, cheese, and thinly sliced vegetables. After kneading and letting the dough rise, roll it out into a rectangle, layer the fillings on top, and then roll the dough into a log shape. Let it rise again for about 20 minutes before baking.
3. Besides using it as a side for meals, you can enjoy your homemade baguette in various ways. You can make bruschetta by toasting slices and topping them with diced tomatoes, basil, and olive oil. Baguette slices are also great for making crostini with various toppings like goat cheese and roasted red peppers. You can get creative with baguette-based snacks, such as baguette pizzas or French toast.
4. Kneading the dough helps develop the gluten in the flour, giving the baguette its structure and chewy texture. Allowing the dough to rise allows the yeast to ferment, creating carbon dioxide gas that expands the dough and makes it light and airy. These steps are essential in achieving the desired baguette texture and taste.

