

RECIPE NAME: Baguettes

RECIPE DESCRIPTION: Warm bread sticks

ACTIVE TIME: 15 minutes

TOTAL TIME: 3 hours and 5 minutes

SERVINGS: 4

bon COOK PRODUCTS USED:

Silform® Bread Tray, Roul Pat®, Octagonal Bonmat®, Kitchen Scissors, Perforated Baking Sheet, Stainless Mixing Bowl

INGREDIENTS:

- 6 cups All Purpose Flour or bread flour
- 1 package Quick Active Dry Yeast
- ½ teaspoon salt
- 3 cups lukewarm water, divided

DIRECTIONS:

1. Preheat oven to 375 degrees F and place oven rack in center position
2. Place Bread Tray on Perforated Baking Sheet and set aside
3. Place flour in Mixing Bowl
4. Sprinkle yeast and salt into flour and mix
5. Create small well in center of bowl, pushing flour to sides
6. Add 1/3 cup water and gradually mix with flour from sides of bowl
7. Continue this process, using remaining water, making sure dough is not too wet
8. Knead the dough by pulling it to the center of the bowl until sides of the bowl are free of flour (this should take 4 minutes)
9. If more flour or water is needed, add sparingly; dough should not be too moist and should easily form a large mound in the middle of the bowl
10. Cover with Bonmat and set aside for 2 hours
11. Once dough has at least doubled, uncover and flip onto the Roul'Pat and gently shape into a large ball-like mound
12. Using Kitchen Scissors, cut mound into four even pieces
13. Roll each piece with your hands into oblong shape and place on Bonmat
14. Cover for 15 minutes with a towel
15. Uncover and sprinkle very lightly with water
16. Score the top of dough and bake for 35 minutes or until golden brown