



Easy Baguettes

Ingredients

3.5 Tbsp Warm Water
2 Tsp Yeast
3 Cups of flour (16 oz)
1.5 Cups Cold Water
1 Tsp Salt
Everything better blend
Ravensview Rosemary blend

To begin, bloom your yeast. Mix 3.5 tbsp warm water and yeast together. Let sit to bloom for 5 minutes. Watch it bubble and foam, it is a beautiful thing!

Meanwhile, mix flour and salt in a bowl to combine. You can weight them out or use measuring cups. Make a well in the middle and add the yeast. Now add the water and mix together so that you have a really loose dough. Cover with plastic wrap and let it sit for 30 minutes.

Turn dough out onto a floured surface. Dust the top of the dough with a little flour, it is very sticky! Pat it into a rectangle. Fold it by thirds, kind of like you would fold a letter. Then turn 90

degrees and fold by thirds again. Place into an oiled bowl, cover with plastic and let it rise for 1.5 hours.

While the dough is rising let's prepare for the final rise. Take a large kitchen towel, make 4 sections, and dust with a little flour. Set aside.

Turn out on a floured surface again. Divide into four pieces. Using your palms, roll out into a cylindrical shape. Try to kind of taper the ends. It does not need to be perfect! Place baguettes onto the floured wells in the towel, cover with another clean towel, and let it rest for around 30 minutes.

Place an ovenproof pan at the bottom of your oven and fill it with really hot water, then preheat the oven to 425 degrees.

After the final rise, move baguettes carefully to another sheet pan. Carefully slit them with a serrated knife and give a little dusting of flour. Now spritz with water and add whichever seasoning you wish to use.

Place in oven and bake for about 20-25 minutes. It truly depends on your oven so keep a close eye. You want a deep golden brown color and it should sound hollow when you tap it.