

## French Baguette

### Ingredients

- 3 ½ cups flour
- 1 ½ cups water
- 1 ¾ tsp salt
- 2 ½ tsp yeast

### Directions

- Mix all ingredients in mixer until smooth. Cover dough with a towel and put in a warm place for an hour and a half.
- Flour prep area and separate dough into equal pieces. Generously flour a linen cloth. Gently fold the dough over itself and roll while pushing the dough outwards until it becomes a long snake. Don't handle the dough more than you have to.
- Place the baguettes on your floured linen cloth, cradling each loaf in fabric so they don't touch one another. Cover with a towel and let it rest for one hour.
- Preheat oven to 550°F (or as high as your oven will go).
- Use a new razor blade or very sharp knife to score the bread with evenly distributed diagonal marks, about 4-5 scores per loaf. Fill a cast iron pan with ice water and place it on the bottom rack of your oven. This helps keep a good amount of moisture in the oven while the bread bakes.
- Place the baguettes in the oven for 20-30minutes or until they are crusty and brown. When they're done, let them cool on a rack for 10 minutes or so before you eat.