

# Easy Baguette

Makes one 12" baguette



## Ingredients:

- 2 cups unbleached all-purpose flour
- $\frac{3}{4}$  teaspoon kosher salt
- $\frac{3}{4}$  teaspoon active dry yeast
- 1 cup lukewarm water

## Steps:

1. In a medium bowl combine the flour, salt and yeast with a spatula. Pour in the water and stir until the flour is no longer dry. You do NOT need to knead the dough.
  2. Cover the bowl with plastic wrap (poke a few holes to allow the gas to escape) or a loosely fitted top and allow it to rest at room temperature for 12 - 18 hours.
  3. The following day, remove the dough from the bowl onto a well-floured work surface (Do not push down on the dough - you do not want to deflate it). Stretch and fold the dough four times. Form the dough into an elongated loaf - about 12" long. Place dough onto a floured parchment paper lined baking sheet pan. Sprinkle a little flour over the top of the loaf. Cover loosely with a clean towel or plastic wrap and allow to proof again for 1 - 2 hours (or until the dough has doubled in size again).  
\*This depends on the temperature of your kitchen.
  4. Preheat oven to 500°F. Peel back the towel on the baking sheet pan and score the dough (this requires a SUPER sharp knife or razor). When oven is at temperature, place a large baking dish/lasagna pan in the bottom rack in the oven. Carefully add two cups of boiling water to the pan. Place the baking sheet pan on the top rack. Bake for 10 minutes with the water in the oven then carefully remove the pan. Lower temperature to 450° F and bake for another 15 minutes. Lower the oven one more time to 375°F and allow bread to finish baking until the crust is a deep golden brown. Turn oven off and remove bread from pan and place directly on a rack. Prop oven door open a bit with a wooden spoon and allow bread to fully cool in the oven before slicing and serving.
- Leftover bread will keep in an airtight bag for three days or you can freeze.