

# Baguettes

## Ingredients

- 8oz dried yeast
- 270-300ml warm water
- 1tsp unrefined golden granulated sugar
- 450g strong white bread flour
- 2tsp salt



## Method

1. In a large bowl mix the yeast with the water and sugar. Sift the flour and salt together in a separate bowl, add half to the yeast mixture and cover. Leave until the dough has doubled in size.
2. Add the remaining flour and mix to a light dough. Knead for 10 minutes by hand or for 5 minutes if using a food mixer fitted with a dough hook.
3. Divide the dough into 3 pieces and shape into an oblong. Fold the 2 ends into the middle and seal, repeat this process 3 or 4 more times.
4. Roll each piece of dough into a 33-34 cm (13-14") long loaf.
5. Place onto a greased baking tray and leave until double in size, then slash the tops. Meanwhile preheat the oven to 200°C (fan 180°C, gas mark 7).
6. Bake for 20 minutes carefully spraying the inside of the oven with water during the first 5 minutes of baking.

## Notes