

# JENNI MARIE'S TEST KITCHEN

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## Easy French Baguettes

Makes 4 smaller loaves, or 2 large loaves  
(start process 1-day in advance)

### Equipment Needed:

- Large Mixing Bowl
- Rubber Spatula or Wooden Spoon
- Kitchen Scale (highly recommended for best results)
- Measuring Cups & Spoons
- Pourable Glass Measuring Cup (2 Cup)
- High Temp Parchment Paper
- Half Sheet Pan or Cookie Sheet

### Directions:

1). Gather all equipment & ingredients. Combine flour, yeast, and salt in a large mixing bowl, give it a whisk to combine, and then add the warm water. Mix using a rubber spatula or wooden spoon until most of the flour is absorbed, and finish mixing with your hands until everything is well combined so you get a feel for the dough. If it seems too dry add more water, 1 teaspoon at a time until you achieve a formed but sticky dough ball. Cover tightly and let rest at room temperature for 30 minutes. After dough has rested for 30 minutes, wet one hand and grab the dough from one side, stretch it up, and fold it back over onto itself. Stretch the dough 3-4 times, cover back up, and let rest for 30 more minutes. Repeat the [stretch & fold process](#) 3 more times, with a 30-minute rest between each one. When you're done with stretch and folds, tightly cover bowl with plastic wrap, and let ferment in the fridge for 12-24 hours.

- 1.5 C. (200g.) All-Purpose Flour (plus more for dusting work surface)
- 2 C. (290g.) Bread Flour (sub w/ all-purpose flour)
- 1.5 t. (5g.) Instant / Quick Rise Yeast
- 2 t. (12g.) Kosher Salt
- 1 & 2/3 C. (375ml.) Warm Water (plus more if needed)

2). After the fermentation period, gently turn dough out onto a lightly floured surface using a dough scraper or rubber spatula. Being careful not to fully deflate or overwork the dough, divide it into 4 equal sections. [Shape each section into a smooth dough ball, cover, and let rest for 20 minutes. Form each section into a baguette](#) and place onto a piece of high temp parchment paper, spaced at least 3 inches apart. Cover with plastic wrap and a clean kitchen towel and let rise for 30 more minutes while your oven preheats to 475°F.

3). When dough is almost done rising, place an empty sheet pan in the oven to preheat for 5 minutes. Score each loaf with a very sharp knife or bread lame. Fill a medium, oven safe saucepan with ice cubes and place on lower oven rack at the same time that you remove the hot sheet pan. Very carefully transfer the bread dough (on parchment) to the hot sheet pan (I use a wooden pizza peel for this). Place pan on middle oven rack and bake for 10 minutes. After 10 minutes, remove the pot of melted ice cubes and turn the pan 180 degrees for even browning. Bake for an additional 5-7 minutes, or until tops are a nice golden brown. Remove from oven and let cool for 20 minutes before slicing. Enjoy!

