

# JENNI MARIE'S TEST KITCHEN

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## Easy French Baguettes

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

### Equipment Needed:

- Large Mixing Bowl
- Rubber Spatula or Wooden Spoon
- Kitchen Scale (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 equipment & ingredients. Combine flour, yeast, and salt in a large mixing bowl, whisk to combine and then add warm water. Mix using a rubber spatula until most of the flour is absorbed. Finish mixing with a clean hand until a tacky dough is formed. If dough seems dry add 1 teaspoon of water at a time until you achieve a formed but sticky dough. Cover tightly and let rest at room temperature for 30 minutes. After 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 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 refrigerate 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 12-24 hours (dough should be jiggly and bubbly), gently turn 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 12"x16" sheet of high temp parchment paper, spaced about 3 inches apart. Cover with a clean kitchen towel and let rest for 30 more minutes while your oven preheats to 475°F.

3). When oven reaches temp, place an empty sheet pan in the oven to preheat for 5 minutes. Score each loaf with a 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. Carefully transfer the loaves (still 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 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!

