

French Baguettes

PREP TIME
30 minutes

COOK TIME
20 minutes

RESTING TIME
1 day 1 hour 30 minutes

TOTAL TIME
1 day 2 hours 20 minutes



Ingredients

- 4.5 cups bread flour, plus more for dusting
- 1.75 tsp salt
- 1.5 tsp active yeast
- 1/2 cup warm water, 110°F
- 1.5 cups iced cold water
- olive oil for greasing

Instructions

1. To a small bowl, add the active yeast. Follow with the warm water and give the mixture a gentle stir. Let this mixture rest for 5 minutes.
2. Combine the flour and salt together in the bowl of a stand mixer using the paddle attachment (or just a large bowl with a wooden spoon). Add the yeast mixture and cold water, then continue to mix until a dough forms.
3. Once a dough forms, swap in the hook attachment and knead the dough for 1 minute. Stop the mixer and let the dough rest for 5 minutes. Then knead the dough on low speed for another 1 minute, then let the dough rest for 5 minutes. If you're not using a mixer, simply knead the dough with your hands.
4. Grease your work surface with some olive oil. Turn out the dough onto the oiled surface. Now, grab one end of the dough and stretch it out before bringing the flap in towards the center. Repeat this step for the remaining 3 sides of the dough to create a square pocket shape with a total of 4 flaps that have been folded into the center. Turn the dough over so that all the flaps are facing downward and the smooth side of the dough is facing upward. Let the dough rest for 10 minutes. Repeat this step with the stretching and folding, then let the dough rest for another 10 minutes.
5. Lightly grease a large bowl with olive oil, then transfer the dough to the bowl. Cover the bowl with a sheet of plastic wrap; refrigerate the dough overnight. Note: Dough can be refrigerated for up to 4 days.
6. The next day, place the covered bowl of dough out on the counter 1 hour prior to baking. After an hour, preheat the oven to 475°F. Now, very gently turn the dough out onto a greased work surface. You want to do this as carefully as possible so as to not disturb the bubbles in the dough.

7. Take a bench scraper, knife, or pizza cutter and divide the dough into 2-4 pieces (depending on the size of baguettes you want). The more you divide, the smaller and skinnier your baguettes will be.
8. Gently shape the pieces of dough into baguettes by gently stretching and elongating the dough. Sprinkle flour on a baguette pan or a [baking sheet](#) and transfer the baguettes to the prepared pan.
9. Sprinkle a touch of flour on the top of the baguettes, then use a sharp knife to score the baguettes. You'll want to cut a few slits (each about 1/4" to 1/2" deep) in the top of the baguettes.
10. Bake the baguettes on the middle rack for 16 to 20 minutes until golden brown (baking time will depend on the size of the baguettes - see note) and your type of oven. Throughout the baking process, use a spray bottle to spray water into the oven (in the space above the baguettes) every few minutes. Cool the baguettes on a wire cooling rack. (If you don't have a spray bottle, you can also place a casserole dish on the bottom rack and fill the dish with hot water so that it releases steam in the oven as the bread bakes).

Notes

You can bake your baguettes longer for a darker and crisper crust, but just keep a watchful eye on them so they don't get too dark or burn.