

# I Got My Baguette Rack

A while ago I was so frustrated because I did not own a baguette rack, guess what, got one! And it was so much fun molding the dough to the rack, watch it rise and at last taste it...so take a look at my French baguettes. I was so excited when the bread came out of the oven I kept telling my husband how "cute" they look with the little dents on the bottom, just like the ones that you can get at the bakery.

## ***Ingredients:***

$\frac{3}{4}$  cup of water

2 cups bread flour

1 tablespoon sugar

1 teaspoon salt

$\frac{1}{2}$  tablespoon gluten

1  $\frac{1}{2}$  teaspoon yeast





***Method:***

Place the water first at the bottom of the bucket and add the dry ingredients.

Select the French bread setting, and remove the dough after the second rise by placing in a floury surface.

Divide the dough in three pieces, open the dough into a rectangular shape and roll until the shape and size is secured.

Cover the dough with an oiled clear film and leave in a warm place for approximately 1 to 1  $\frac{1}{2}$  hour or until the dough is double of the original size.

Just before placing the dough in the oven make small cuts and spray the dough with lots of water.

Bake in pre-heated oven for approximately 15 to 20 minutes at 450F.





***Thank you for stopping by Simple Recipes and have  
a great week!***