

# No-Knead French Baguette

*Who does not like freshly baked French baguette!  
Especially that it is so easy...no-kneading needed  
for this recipe...*



A friend of mine turned me onto this recipe, which was adapted from Food Wishes. No need to mention that I have made this bread many times and even once baked to take to work upon

request, I kind of felt so embarrassed because this recipe is literally very simple. What can be easier than a no-knead bread? Oh! I got many request to share the recipe...so here it is...

Okay, let me take back...the only time consuming is when you place the baguettes in the oven as they need to be misted with water every 5 minutes...other than that, it is no fuss...and it sure looks like that they came from a professional bakery.

***Ingredients:***

- $\frac{1}{2}$  teaspoon yeast
- 300 g water
- 375 g bread flour
- $\frac{3}{4}$  teaspoon salt





*Method:*

In a medium bowl, mix all the ingredients and let it rise overnight or until double at room temperature. The dough will be sticky, but will come out from the wall.

Next day, when ready to bake, gently remove the dough from the bowl over a floured surface and split the dough into approximately 3 portions.

Fold the dough over itself and roll as you push out until

elongated in the form of baguette. Repeat with the other dough.

Place the baguettes on a cookie sheet on a floured parchment paper. Dust the top of the baguette with flour and gently cover the baguettes with a plastic film.

Leave to rest for approximately 1 to 1  $\frac{1}{2}$  hour or until almost double from its original size.

Preheat oven to 550F (or as high as your oven will permit). Place a pan with water on the bottom rack of the oven.

Use a sharp scissor cut the bread making diagonal marks of approximately 45 degree, make sure to tuck in the tips.

When ready to place the baguettes in the oven spray the baguettes generously with water. Let it bake for 5 minutes and repeat the water spray. Another 5 minutes in the oven and spray again with water and turn the pan around so the baguettes bake evenly. Let it bake for another 5 minutes or until the crust turns brown.

When the baguettes are done, remove from the oven and let them cool on a wire rack for 10 minutes or so...now you can start enjoying the bread.







If you enjoy this simple and easy no-knead French baguette recipe, you might want to check on the Sourdough No-Knead Bread recipes.



Did you know that all no-knead bread requires a very high hydration? This way gluten strands can form throughout the wet dough producing the uneven holes where the carbon dioxides (CO<sub>2</sub>) generated by the yeast are trapped.



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