

BAGUETTE

Ingredients (for 2 lb. breadmaker):

1-1/4 cups water; 1 tsp. lemon juice; 3-3/4 cups bread flour; 1 tsp. salt; 1-1/2 tsp. active dry yeast

Following the instruction manual, prepare the dough using the ingredients listed.

When the dough course completes, remove the dough and divide into two, and shape into a ball. Cover with a damp cloth and let rest for 20 minutes.

Flatten each dough to about a 6"x 8" oval. Fold the dough in half lengthwise, and seal the edges. Flatten it slightly, and fold and seal again. With the seam-side down, cup your fingers and gently roll the dough into a 12" log (11" for BB-HAC10 model).

Place the logs onto a baking pan (lightly greased or parchment-lined), cover with a damp cloth and allow the loaves to rise till they have doubled in size (about 40-60 minutes). Preheat your oven to 470°F.

Using a sharp knife, make 3-5 slashes on each baguette and spritz with water. Bake for 30 minutes.

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