

GARLIC PARMESAN BAGUETTES - From GRAIN CRAZY Cookbook

2 cups warm water
2 tbsp. honey
2 tbsp. SAF yeast
2 tsp. salt
2 tbsp. olive oil
5 to 6 cups whole-grain flour (you can add $\frac{3}{4}$ cup of
white flour but the recipe works fine without it)
1 Tbsp. Dough enhancer
2 Tbsp. melted butter (or olive oil)
1 to 2 cloves minced garlic
Fresh Parmesan cheese, grated



In your Bosch bowl equipped with the dough hook (and I use the new dough hook extender as well) pour in the water, honey, and oil. Add 3 cups of the flour and the salt, dough enhancer and yeast on top and turn the machine on speed one and let knead for 30 sec. Add remaining flour until the bowl starts to clean and the dough comes together in a ball. The dough should be sticky to the touch. Knead for about 5 min. or until the dough is smooth. Cover with a towel and let rise until double. Rub a small amount of oil on your hands and the counter and dump the dough out of the bowl. Separate into 4 even sections and roll each section into long ropes and then twist them. Place in a baguette pan or a cookie sheet and let rise for 30 min. While the baguettes are rising, mix the melted butter and garlic together in a small bowl and set aside. Bake the baguettes in a pre-heated oven of 400 degrees F. for 12 to 15 min. or until slightly golden. Remove from oven and make small slits in the bread, about 1 inch apart and rub the garlic butter on top in the slits. Grate the cheese on the top and then place the bread back in the oven for another 3 min. to heat the butter and melt the cheese. Serve warm.

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