

SO EASY BREAD DOUGH!!



Make this super easy dough in the morning and it will be ready to bake by dinner time!

Bakers Buzzin
CHILDREN. LOVE. COOKING.



Ingredients

- 3 cups all purpose flour (plus more for kneading)
- 1 1/4 tsp salt
- 1/4 tsp instant yeast
- 1 1/2 cups water
- 1 egg white plus 1 Tbsp water, whisked



Instructions

- ✦ In a medium sized mixing bowl, combine flour, yeast and salt
- ✦ Add warm water to flour mixture and mix until combined. Dough should be sticky and not dry.
- ✦ Cover with plastic wrap and let rest for 8-16 hours. Dough will have large air pockets and be at least doubled in size.
- ✦ Using a floured spatula, turn dough out onto a heavily floured surface and gently turn over dough until all sides are covered with flour.
- ✦ Divide dough into desired amount (small pieces for a smaller baguette or larger pieces for longer ones)
- ✦ Gently roll out the dough into long lengths without kneading. Use a lot of flour to ensure they do not stick.
- ✦ Transfer to a parchment lined baking sheet.
- ✦ Cover with a floured towel to rise again approx. 45 minutes to an hour.
- ✦ Brush with egg white/water mixture
- ✦ Using a scissor, make diagonal slashes in the dough
- ✦ Add a oven safe dish to the bottom oven rack filled with 1 1/2 to 2 inches of water
- ✦ Preheat oven to 500 degrees
- ✦ Place baguettes on baking sheet to the oven and bake for 20-25 minutes until golden
- ✦ Cool and enjoy!!