



Hard-Crusted Baguette

Slice these French Bread baguettes into rounds for spreads, slice length-wise for sandwiches, or rip it apart and eat as-is!

Yield: one large baguette or two small

Ingredients

- 2 cups [Pamela's Pizza Crust Mix](#)
- 2-1/4 tsp or 7 grams active dry yeast
- 1 cup very warm water (110° optimum)
- 4 TBSP oil
- For dusting, use Pamela's [Pizza Crust Mix](#), [All-Purpose Flour Artisan Blend](#), rice flour and/or corn meal

Directions

MIXING:

Scoop and level pizza mix in dry measuring cup, don't pack.

Using a stand mixer with paddle attachment or mixing by hand, combine dry mix, yeast, water and oil. Mix on medium for 15 to 30 seconds until dough is completely combined. Dough will look sticky. Scrape down dough in bowl into a ball, lightly oil the top, cover with plastic wrap and let rise for 1 to 2 hours, or until doubled (dough can be put into refrigerator overnight and baked the next day after warming to room temperature).

FORMING:

With oiled or floured hands, remove dough and shape into one or two long baguettes on parchment or greased baking sheet. Make shallow slashes along the top before baking.

BAKING:

Place rack in top third of oven, and if desired place pizza stone on rack. Pre-heat oven to 475°. Place baguette(s) directly on preheated pizza stone or on parchment covered baking sheet.

Bake for 30 to 35 minutes for large, and 20 to 25 minutes for small baguettes.

Chef's Notes:

You can mix in sun-dried tomatoes, olives or herbs to the dough before letting it rise.

If the dough seems sticky, sprinkle flour onto the parchment paper and flour hands before working with the dough rather than using oil on fingers.

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