

# French Baguettes

**Season:** Any

**Type:** French Bread

**Difficulty:** 

**Serves:** 4-6

<b>Equipment:</b>	<b>Ingredients:</b>
Measuring cups and spoons	2 ½ cups warm water
Large bowl	2 Tbsp. yeast
Wooden spoon	2 Tbsp. sugar
Baking paper	1 tsp salt
Tray	3 Tbsp. oil
Rolling pin	5 ½ cups flour

## Method:

- Heat oven to 190°C
- Add the yeast to the water in a medium-large bowl and then sprinkle the sugar over the top of it.
- Let it sit for five minutes or so, or until the yeast mixture looks frothy on top.
- Stir in the salt, oil, and flour.
- Put a bowl of water in the microwave and heat it for a couple of minutes.
- Knead the dough until it's smooth, and comes away from the sides of the bowl easily. Add a bit more flour if it's sticky.
- Remove the water from the microwave and put in the dough. Let the dough rise in the microwave, door closed, for 15-30 minutes, until dough is almost doubled in size.
- Remove the dough and divide into two equal balls.
- Roll into rectangles, and then roll up into a spiral.
- Place both loaves next to each other on a baking paper lined baking tray.
- Cover and let rise.
- Bake both loaves for 30-35 minutes, until golden brown.