

## FRENCH BAGUETTE



### Ingredients |

7/8 cup warm water – *\*105 – 110 degrees*

2 tsp active dry yeast

3 Tbs *\*Grapeseed oil gives a buttery flavor*

1 Tbs apple cider vinegar

1 large egg and 1 egg white – *\*save the egg yolk for egg wash on top of bread just before baking*

2 cups Manini's Old Fashioned Bread Flour



### Tools |

- parchment paper
- French Bread pan
- Pyrex measuring cup
- baking thermometer
- cling wrap
- standing mixer with paddle attachment
- silicone flat spatula or spoon

- medium spring scoop
- silicone pastry brush
- baking rack

In a Pyrex measuring cup heat the water to 105-110 degrees. Use the thermometer to test the temperature. This is very important to activate the yeast but not kill it, if too hot.

Mix in the yeast and let it sit for 10 minutes until it becomes frothy and creamy.

Add the oil, vinegar and eggs.

Add 2 cups of GF old fashioned bread flour to the bowl of the standing mixer. On the slow setting begin to mix the flour and slowly add the wet ingredients. Use the silicone spatula to make sure that all of the flour has been incorporated into the dough. Increase the speed just slightly and continue to mix for 3-5 minutes.

Place a sheet of parchment paper over the French Bread pan.

Use the spring scoop to scoop out the dough onto the pan in a row just about an inch in from the edges.

Use both sides of the pan and all of the dough. Add 2 scoops on top in the middle if needed and then use the silicone spatula to smooth out the top of the bread. Cover the dough and pan with cling wrap and let rise in a proofing oven. You can also add a clean dish towel loosely on top of the cling wrap and place in a warm area at least 72 degrees for 1 hour.



*This is the dough after 1 hour of proofing or rising. Notice the expansion and holes! Looks good!*

Pre-heat the oven to 375 degrees.

Mix up the egg yolk and use a silicone pastry brush to gently apply the wash on top of the bread.

Place the pan on the middle rack in the one oven and bake for 20 minutes. Turn the pan and bake for another 20-22 minutes or until the center of the bread is 200 – 205. Take the bread out of the oven and let cool on pan for 5 minutes. Remove the bread with the parchment paper and let cool on top of a cooling rack for 15 minutes or until ready to serve.

If there are any leftovers, not likely, store in a self-sealing bag in a cool place in the kitchen. Great to use for French toast the next day or to chop up and toast for croutons for later. If you would like to freeze this bread, I suggest slicing it before putting it into a freezer bag. Don't forget to put the date on the bag. You can also make bread crumbs out of the leftovers or ends as well.

For more information about Manini's Gluten Free Flour please go to their website to order directly from them or shop at Whole Foods Markets in the Pacific Northwest. Manini's Gluten Free flours offer a variety of mixes to create all of your favorites including pasta, pizza dough, buns, bread and more!

**I love love love Manini's Gluten Free Flours!**

Enjoy!

Recipe by Lisa