

## Featured Recipe

### Crusty French Baguette

#### Ingredients:

- 1 ¼ cup very warm water
- 2 ¼ tsp rapid rise yeast (1 packet)
- 1 tsp. granulated cane sugar
- 1 tsp. sea salt
- 2 ¼ cups Jules Gluten Free™ All Purpose Flour
- milk (dairy or non-dairy) for brushing on uncooked loaf
- corn meal



#### Directions:

Prepare a proofing area to let your loaf rise; a good option is to place the loaf in a preheated 200 F oven after you turn the oven off. If you have a baguette pan, spray with non-stick cooking spray and sprinkle corn meal along the bottom of the pan. If you are using a cookie sheet instead, line with parchment paper and sprinkle corn meal onto the paper.

In a small bowl, mix the sugar, yeast and very warm water and set aside to proof for 5 minutes. In a large mixing bowl, whisk together the Jules Gluten Free™ All Purpose Flour and salt. With the beater blade or dough hook on your mixer, slowly work in the yeast mixture with the flour and salt. Once fully integrated, beat an additional 2 minutes on medium-high. The dough will be fairly wet at this point.

Turn the dough onto a clean counter or pastry mat liberally dusted with Jules Gluten Free™ All Purpose Flour. Dust your hands and a rolling pin as well, and roll gently into a rectangle shape. At one of the long ends of the rectangle, begin rolling the dough into a long baguette shape. Dip your fingers in water and wet the last edge of the dough to seal it as you wrap it up along the length of the baguette. Pinch the ends of the baguette with your fingers and gently lay it onto a cookie sheet lined with parchment paper or your baguette pan. Gently brush the milk all over the exposed areas of the loaf. Cover the loaf with wax paper sprayed with cooking spray and set it in your warmed oven or other proofing spot for 20 minutes.

Preheat oven to 410 F and place a baking pan with water into the oven. Leave this pan in the oven during the baking process as well - the humidity created by this heated water will help the bread to form an extra crunchy crust.

Once risen, uncover the baguette and make 3 or 4 diagonal cuts into the dough with a serrated knife, cutting approximately ¼ inch deep. If you have a clean spray bottle, fill it with water and spritz the bread with water before baking. Bake for 20 minutes and brush the top of the bread with milk again, then bake for 20 minutes more, or until a toothpick inserted into the bread comes out clean and the internal temperature of the bread is 205-210 F.

Cool on a wire rack, removed from the pan, until ready to serve.