Ellen's Bread Machine French Baguettes

Ingredients:

300g water

540g King Arthur Bread Flour

6g salt

25g Honey granules or 25g honey

7g SAF instant yeast RED LABEL

Put ingredients into bread pan in the order YOUR BREAD MACHINE requires in its instructions. Warm water if applicable. (Don't warm the water if you're using a Zojirushi like me.)

Set bread machine for Dough Course. Set a timer to go off five minutes after kneading begins. This is when you check the dough to make sure it isn't too wet or too dry. It should be in a relatively smooth ball that is tacky, but no sticky. If it looks like rocks, add a tiny bit (a teaspoon) of water at a time. If it is sticky and isn't coming together, add tiny bits (a teaspoon) of flour at a time. Recheck until dough is a nice smooth ball.

When dough course completes, take dough out of bread pan and divide into three equal parts. **Follow the shaping directions shown in my video**.

Let rise in perforated baguette pan or on baking sheet or stone for 45 minutes. You can use the proof setting on your oven if you have one, or simply turn your oven on the lowest setting for ONLY ONE MINUTE and turn it off. SET A TIMER!!!!

Take baguettes out of oven, and use a lame, razor blade, or very sharp knife to cut diagonal slashes on the baguettes about every 1/5 inches, as shown in video. Spray with water or brush water on with gentle silicone brush.

Put a foil pan of ice cubes (maybe 20 cubes) in the bottom of the oven and preheat to 450 degrees. (This creation of steam is what gives the crispy, crunchy crust.)

Bake at 450 degrees for about 15 minutes, then check. If well browned and sounds hollow when you tap it, it's probably done, but check temperature. You want 190-200 degrees. It may need 20 minutes.

Slice when warm or let cool on a rack. Enjoy with butter, cheese, with soup, or anything else yummy you can think of!