French Baguette

Ingredients

1 1/2 T Yeast
2 T Honey
3 1/2 c Flour
2 t Salt
1 1/4 c Warm Water
4 Ice Cubes

Instructions

1. Combine the honey, yeast and 1/2 cup warm water. Stir to combine and let the mixture stand until the yeast is activated and begins to foam, 5 minutes.
2. Mix the flour and salt in a large mixing bowl with a dough hook and slowly add in the yeast mixture. After the yeast has been incorporated, gradually add 3/4 cup warm water and mix until the dough comes together into a ball that is not too wet. If the dough is sticky, add a little bit more flour.
3. Turn out the dough onto a floured surface and knead until the dough is smooth and elastic, about 6 minutes. Press in the dough with your thumb and it should bounce back when it's ready.
4. Form the dough into a ball, place it in a

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lightly-oiled bowl and cover with plastic wrap. Let rest in a warm environment until doubled in size, 30 minutes.

5.Punch down the dough and divide it in half. Shape into 2 baguettes by making a flat rectangle out of your dough, then folding the top and bottom towards the middle, like an envelope, and sealing the seam with your fingers. Keep repeating the folding and sealing, stretching the rectangle lengthwise as you go, until it's about 12 to 14 inches long and 2 inches wide. Fold and seal either end to round.

6.Flip seam-side down and place on a sheet pan lined with parchment paper. Cover with plastic wrap and let rise in a warm environment until they have doubled in size, 30 minutes.

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7.Preheat the oven to 450 degrees and position your oven racks with one on the bottom and the other in the middle. Place a sheet pan on the bottom rack. Score the tops of the loaves, making 4 deep diagonal slits 1/2-inch deep.
8.Slide the sheet tray with the baguettes onto the middle rack while carefully throwing the ice cubes into the pan on the bottom rack. Bake the baguettes until golden brown, 13 minutes. Take the bread out to cool on a cooling rack.