

ORGANIC

# French-Style

## FLOUR

FOR GOLDEN-CRUSTED BAGUETTES & BOULES



207985F01C



NET WT 48 OZ (3 LBS) 1.36kg



210580

# French-Style Baguettes

3 cups (369g) King Arthur Organic French-Style Flour

1 to 1 1/4 cups (227g to 283g) lukewarm water

2 teaspoons instant yeast

1 1/2 teaspoons salt

In large bowl, stir together flour, 1 cup (227g) water, yeast, and salt until thoroughly combined, adding additional water if necessary, to make a soft dough. Cover and let rest 30 minutes.

Knead the dough — by hand, mixer, or bread machine set on the dough cycle — until smooth. Transfer to lightly greased bowl. Cover and let rise 1 1/2 hours, until doubled in bulk.

Fold dough over onto itself several times. Return to bowl, cover, and let rise 1 1/2 hours until doubled in bulk again.

Transfer dough to lightly greased work surface and divide into three pieces.

Stretch into 15" to 18" loaves, and place on lightly greased or parchment-lined baking sheet, or into lightly greased baguette pan. Cover and let rise 1 hour.

Slash loaves diagonally several times, and generously spray with warm water.

Bake in preheated 450°F oven 20 to 25 minutes, or until deep golden brown. Remove baguettes from oven, slip off pan, and return to oven rack. Turn oven off and crack door open 1".

Allow to cool fully in oven.

**Yield:** Three 15" to 18" baguettes.

## Nutrition Facts

about 45 servings per container

**Serving size** 1/4 cup (30g)

Amount per serving

**Calories** 110

% Daily Value\*

**Total Fat** 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

**Cholesterol** 0mg 0%

**Sodium** 0mg 0%

**Total Carbohydrate** 22g 8%

Dietary Fiber 1g 4%

Total Sugars 0g

Includes 0g Added Sugars 0%

**Protein** 3g

Vitamin D 0mcg 0%

Calcium 10mg 0%

Iron 0.4mg 2%

Potassium 40mg 0%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** ORGANIC HARD RED WHEAT FLOUR, ORGANIC MALTED BARLEY FLOUR.

**CONTAINS:** WHEAT.

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | KingArthurBaking.com



Certified Organic by  
Vermont Organic Farmers.

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

**DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.**

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