**Baguette**

**Ingredients**

**1 tsp active dry yeast**

**1 tsp granulated sugar**

**1 ½ cups warm water**

**4 cups bread flour, plus extra for kneading dough**

**1 ½ tsp kosher salt**

**1 tbsp olive oil, divided**

**¼ cup water (for brushing baguette)**

**1 cup sesame seed**

**Directions**

**In a large bowl, sprinkle yeast and sugar over the warm water**

**and let sit until it becomes foamy, about 5 minutes. In**

**another large bowl add flour, salt and mix until combined.**

**Add yeast mixture and combine until dough is stiff. On a**

**lightly flour surface, knead dough until it is smooth and**

**elastic, about 6-8 minutes. Add more flour as necessary to**

**keep the dough from sticking. Add olive oil to a large deep**

**bowl and transfer dough to bowl, turning once to lightly**

**cover all sides of the ball of dough with the oil. Cover bowl**

**lightly with plastic wrap until the dough has doubled in size,**

**about 1-2 hours Preheat oven to 400 degrees. Punch down**

**dough. On a lightly floured surface, roll into a 24x12 inch**

**rectangle. Cut dough in half, creating three 8x12 inch**

**rectangles. Roll up each half of dough tightly, beginning at 12**

**inch side, pounding out any air bubbles as you go. Roll gently**

**back and forth to taper end. Place baguettes on a baking**

**sheet. Cover baking sheet with plastic wrap and let rise in a**

**warm place for 30 minutes, or until doubled in bulk. Remove**

**plastic wrap from the baking sheet and make deep 3 or 4**

**diagonal slashes on each baguettes every 2 inches and lightly**

**brush top with water. Then sprinkles sesame seed on**

**baguette. Place baguettes in the oven and bake for 25**

**minutes or until golden brown on top. Remove and cool**

**baguettes on wire rack. Then serve!**