**Straight Dough Baguette**

**Ingredients:**

3 ¼ cup bread flour

¾ cup AP flour

1 ½ cups warm water

2 tsp. salt

1 Tbsp. yeast

**INSTRUCTIONS**

1. In a small bowl, mix the yeast and water together. Let it sit for 3-5 minutes, or until small bubble begin to form around the outside.
2. Put both flours and salt in the Kitchenaid bowl. Fit the mixer with the dough hook.
3. On low speed, pour in water and yeast. After the water is mixed in, turn the mixer up and mix for about 3 minutes on medium.
4. Turn the dough out onto a lightly floured counter and knead for 3-4 minutes.
5. Spray a bowl with pan spray. Turn the dough out into the bowl.
6. Put the dough in a sprayed bowl and wrap lightly. Put on a tray with all of your other breads in the cooler.