**Sponge Method Baguette**

**Sponge:**

½ cup warm water

¼ tsp. active dry yeast

¾ cup AP flour

**Dough:**

½ cup warm water

½ tsp. active dry yeast

1 Tbsp. sugar

3 ¾ cups bread flour

1 tsp. salt

**INSTRUCTIONS**

**Sponge:**

1. Mix all sponge ingredients together in a bowl.
2. Put the sponge in a sprayed bowl and wrap lightly. Put on a tray with all of your other breads in the cooler.
3. Put the dough ingredients in small containers and store on the same tray.

**Dough:**

1. The next day, stir the sponge down and put it in the Kitchenaid bowl. (this is the equivalent of punching down a straight dough) Fit the mixer with the dough hook.
2. On slow speed, add in the dough ingredients. Mix on slow speed until it absorbs most of the liquid then turn the mixer up. Mix for about 5 minutes on medium.
3. Turn the dough out onto a floured counter and shape into a ball. Put this is the proof box for 20-25 minutes.