**Sourdough Baguettes**

**Ingredients**

1. 3 Cups unbleached flour
2. 2 Cups “fed” starter
3. 1 Cup warm water – 85 degrees F or so
4. 2 Tsp salt
5. 1 Tbls olive oil

**Procedure**

1. Night before, feed the starter – remove the starter culture from the refrigerator and add water and flour in a 2:3 ratio (2 parts water to 3 parts flour). You need enough to have two cups for the bread and some to keep in the refrigerator. If you only want to make bread, mix 1 cup water and 1½ cups flour, for example.
2. Leave fed starter on kitchen counter covered with a clean cloth overnight.
3. Using bread hook, mix the flour and salt in a mixer
4. Add the starter and water
5. Knead on about 3-4 in mixer while preparing bowl
6. Coat bowl with olive oil
7. Take dough out of mixer, form into a ball in bowl. Ensure dough is coated with olive oil.
8. Cover and let sit to rise until double in size.
9. After it’s doubled, turn out onto floured surface.
10. Roll or form into 3 or 4 baguettes
11. Let rise uncovered a second time
12. Brush olive oil on tops of loaves after they have risen a second time
13. Bake for 17 minutes at 425F