Easy No-Knead Homemade Baguettes



Crusty, golden, airy baguettes made from just four ingredients, using a few sets of stretch and folds and a long rise instead of kneading. Ice cubes in the oven make steam for a crisp crust.

350 min · 3 baguettes · medium · French

INGREDIENTS

- ☐ **3 1/2 cups + 1 tbsp (about 455 g)** all-purpose flour, plus more for dusting
- ☐ **2 tsp** instant yeast
- ☐ **2 tsp** kosher salt
- ☐ **1 3/4 cups** lukewarm water, plus 1-2 tbsp more if dough seems dry
- ☐ olive oil, for greasing the cover
- ☐ **3-5** large ice cubes, for steam

METHOD

Mix

1. In a large bowl, toss **3 1/2 cups + 1 tbsp (about 455 g)** flour, **2 tsp** yeast and **2 tsp** salt with a fork. Add **1 3/4 cups** lukewarm water and stir with a fork or spatula until a wet, sticky dough ball forms; add 1-2 tbsp more water if it seems dry.
2. Use a scraper to pull the dough away from the edges and pile it in the center. Cover with a lid or plastic wrap rubbed with olive oil and rest 30 minutes.

Stretch and fold

3. With wet fingers, do 4-5 stretch and folds, then cover and rest another 30 minutes.
4. Do a second set of 5 stretch and folds, cover, and let rise on the counter 3-5 hours (5 is best) until wet and bubbly.

Shape

5. Preheat the oven to 500°F (260°C). Gently release the dough onto a floured surface, flour your hands and cut into 3 equal pieces.
6. Carefully twist each piece into a long loaf and place on a baguette pan or parchment-lined baking sheet, trying not to deflate the bubbles. Cover loosely with plastic wrap or a damp towel and proof 40-45 minutes.

Bake

7. Uncover, lightly dust with flour and score each loaf. Place in the oven, toss **3-5** large ice cubes onto the oven floor and close the door.
8. Bake at 500°F (260°C) for 5-7 minutes, then lower to 450°F (230°C) and bake 23-25 minutes more until deep golden brown and crisp. Cool on a rack.

TIPS

– Wet your fingers or spray them with nonstick spray so the sticky dough doesn't cling during stretch and folds.

– The caption omits the liquid name; it is lukewarm water per the video.

– Scaling the recipe 1.5 times yields four baguettes.

– No baguette pan? A parchment-lined cookie sheet works fine.

– Serve with soup, split lengthwise for sandwiches, dipped in olive oil and balsamic, or with butter and jam.

– Gram weight for flour is an estimate based on about 130 g per cup.

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