

“Ugly” Bread

1 qt	Warm water
1 oz	Salt
1 oz	Sugar
2 oz	Yeast
3 ½ lbs	Flour (can be either bread flour or A.P. flour - Tom uses a mix of 80% bread, 20% A.P.)
1lb	Pre-made dough (like leftover pizza dough) - This will help it rise faster

Mix warm water with pre-made dough, yeast, and sugar. Let the yeast and sugar dissolve. Add flour, continue to mix. Add salt last, once dough has come together. Mix until combined. Weigh out dough, 2lbs per baguette. Shape into oblong balls. Let dough proof until doubled in size. Once dough has risen, spray a cooking sheet and add layer of corn meal to prevent sticking. Stretch dough into baguette shape. Bake at 450 degrees for about 30 minutes, until golden brown.