



Gluten-free baguette bread

Recipe Gluten-free, dairy-free (casein-free), hypotoxic and vegan

By: Cuisine l'Angélique



[* TO MAKE THIS RECIPE, YOU MUST PURCHASE A BAGUETTE MOLD.](#)

PORTIONS : 8

PREPARATION: **15 MINUTES**

TOTAL LIFT TIME : **1H05**

COOKING: **55 MINUTES**

ORGANIC INGREDIENTS

- 1 pack Bread mix ****[La miche Angélique](#) or [Le Campagnard](#)**
- 5 ml (1 tsp) instant yeast
- 360 g (1 1/2 cups) water at 45 °C (113 °F)
- 30 ml (2 tbsp) maple syrup
- 30 ml (2 tbsp) light olive or canola oil
- 1 medium egg, beaten (45 g)

***You can omit the egg** , the bread will be just as delicious. The crumb will just be a little less airy (vegan version).*

PREPARATION

1. In a large bowl, mix together bread mix and yeast. Then add the water, maple syrup and oil.
2. Stir the mixture vigorously, either with a wooden spoon, with an electric mixer or with a stand mixer with a flat beater, at medium speed, about two minutes.
3. Cover the bowl with a damp cloth and let stand in the oven, with the light on, for 45 minutes. After this resting time, stir the dough well with a wooden spoon.
4. Oil the baguette mold. Arrange the dough to form two baguettes about 28 cm (11 in.) long. You can use a wet spatula to properly shape the baguettes.

5. Place in the oven on the central rack with the light on, and let rise for about 20 minutes. Without removing the baguettes, turn on the oven to 180 °C (350 °F).
 6. Bake for about 55 minutes until golden brown.
 7. Unmold them right out of the oven and let them cool on a rack.
 8. After 30 minutes of cooling, slice and enjoy!
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VARIATION

** [La Miche Angélique Belgian Bread mix](#) is a delicious eggless and sugarless bread mix, which stands out for its delicate flavour and the simplicity of its preparation. A healthy alternative for conventional Belgian loaf enthusiasts.

[Le Campagnard Country Bread mix](#), delivers a unique flavour resulting from a harmonious blend of sorghum, millet, quinoa, flax and chia!

And don't hesitate to add your personal touch to the mix: herbs, sundried tomatoes, olives, seeds, nuts to taste ... for a baguette out of the ordinary!
