

**The New York Times**

# Dining & Wine: Recipes

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## Not-Quite-Whole-Grain Baguettes

**TOTAL TIME** 4 hours

**INGREDIENTS**

100 grams rye or whole-wheat flour (about 3/4 cup)

400 grams all-purpose flour (a scant 3 cups), plus more for handling

10 grams kosher salt (about 2 1/2 teaspoons)

6 grams instant yeast (about 2 teaspoons)

**PREPARATION**

1. Combine the dry ingredients in the bowl of a food processor. With the machine running, add water until a ball forms, about 30 seconds. (Start with 1 1/2 cups water; you may need a little more or less.) Then process for an additional 30 to 45 seconds. Put the dough ball in a bowl, cover with plastic wrap and let sit until risen, 2 to 3 hours.
2. Cut the dough into 3 pieces, and using an absolute minimum of flour to prevent sticking, form each into a rough log. (You can make one large boule, or a ciabatta-shaped loaf or whatever else you like.) Cover with a towel and let sit about 20 minutes. Then shape into long baguettes; support their shape by letting them rise in baguette pans or a lightly floured piece of canvas. Set the oven to 465. (If you have a pizza stone, leave it in there.)
3. The loaves will be ready to bake in 30 minutes or so. Slide in on a peel or in baguette pans. Slash or cut the top of the loaf. Bake, lowering heat if necessary to prevent browning, until the loaves read 210 internally (not more), 20 to 30 minutes. Cool on a rack.

**YIELD** 3 loaves

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By MARK BITTMAN, February 10, 2013

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