

# 4-Ingredient Homemade Italian Baguettes

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I first made these Italian baguettes with my sourdough starter, but this version using dry yeast is just as delicious—and so much quicker. It's perfect for people who don't have access to a starter but still want that classic, crusty Italian bread at home. With just four simple ingredients—flour, water, yeast, and salt—you can bake fresh, rustic baguettes that are crisp on the outside and soft on the inside. Ideal for sandwiches, cheese boards, or dipping in olive oil.

### Things to know about this 4-Ingredient Homemade Italian Baguette recipe

The dough is simple and forgiving, perfect for beginners.

Make sure your water is warm—not hot—so the yeast activates properly.

A long rise helps develop flavor, but you can speed it up in a warm kitchen. Scoring the dough before baking helps it expand beautifully in the oven.

For an extra crispy crust, bake with steam by adding a pan of hot water to the oven. And don't skip the cooling time—cutting too soon can make the inside gummy.

With just four simple ingredients and a few easy steps, you can bake a delicious, crusty Italian baguette right at home. This recipe is perfect for beginners and delivers bakery-quality results with minimal effort. Give it a try and let me know your experience. I love hearing from you . It's my favorite part!!! Here is a link to my sour dough Artisan bread recipe

**You said:**

## **Italian Baguettes with Dry Yeast**

**Yields:** 2–3 baguettes

**Prep Time:** 20 minutes

**Rise Time:** 2½–3 hours total

**Cook Time:** 25–30 minutes

**Total Time:** ~3½ hours

### **Ingredients:**

- 2 cups warm water (about 110°F)
- 2¼ teaspoons active dry yeast (1 packet)
- 4 cups all-purpose or bread flour
- 1 tablespoon salt

### **Instructions:**

#### **1. Activate the Yeast:**

In a large mixing bowl, whisk the warm water and dry yeast together. Let it sit for 5–10 minutes until foamy.

#### **2. Make the Dough:**

Add the flour and salt to the yeast mixture. Stir until a shaggy dough forms.

#### **3. Knead:**

Transfer the dough to a floured surface and knead lightly for about 3–5 minutes until smooth.

**4. First Rise:**

Shape the dough into a ball and place it in a lightly floured bowl. Cover with a clean towel or plastic wrap. Let rise at room temperature for about 1½ to 2 hours, or until doubled in size.

**5. Shape the Baguettes:**

Gently punch down the dough and divide it into 2 or 3 portions. Shape each into a baguette by flattening the dough into a rectangle, then rolling it up tightly and tapering the ends.

**6. Second Rise:**

Place the shaped loaves on a parchment-lined baking sheet or baguette pan. Cover lightly and let rise for another 45 minutes to 1 hour, until puffy.

**7. Score the Loaves:**

Preheat your oven to 450°F. Just before baking, use a sharp knife or lame to make 3–4 diagonal slashes across each baguette.

**8. Bake with Steam:**

Place the baguettes in the oven. For a crusty exterior, add a small pan of hot water to the bottom of the oven or mist the inside with water. Bake for 25–30 minutes until golden brown and hollow-sounding when tapped.

**9. Cool:**

Let the baguettes cool slightly on a wire rack before slicing.