



Olive Baguettes

(Makes 2 loaves)

- 2 packages Active Dry yeast
 - 1 $\frac{3}{4}$ cups warm water (105-115 degrees)
 - 4 $\frac{1}{2}$ cups sprouted wheat or spelt flour
 - 2 teaspoons Celtic salt
 - 1 6-oz. jar ripe olives, drained and coarsely chopped (kalamata olives work well, too)
 - 2 teaspoons chopped fresh rosemary
 - $\frac{1}{4}$ cup cool water
1. Preheat oven to 425 degrees. In large bowl, sprinkle yeast over warm water. Let stand until foamy, about 5 minutes. Stir to dissolve yeast. Stir in 2 cups sprouted flour and 1 $\frac{3}{4}$ teaspoons salt to make a sponge. Cover with a kitchen towel and let stand 20 minutes or until sponge is frothy.
 2. Stir olives, rosemary and 2 cups sprouted flour into sponge to make a soft dough. Turn out onto a lightly floured surface. Knead until smooth and elastic, about 8-10 minutes (or about 5 minutes in electric mixer). Add part or all of the remaining $\frac{1}{2}$ cup flour one tablespoon at a time if dough is too sticky. Shape dough into a ball.
 3. Grease a large bowl. Add dough and turn to coat both sides. Cover and let rise in a warm place until almost doubled in volume (about 1 hour).
 4. Punch down dough and divide in half. On a lightly floured surface roll half of dough into a 17" x 6" rectangle. Starting from long side, roll up jelly-roll fashion. Tuck ends under to form a loaf (about 16" x 2 $\frac{1}{4}$ "). Place on a parchment lined baking sheet and repeat process with second half of dough. Place baguettes 3 inches apart on baking sheet. Cover loaves and let rise in a warm place until doubled in volume (about 1 hour).
 5. In a small cup stir together $\frac{1}{4}$ cup cool water and remaining $\frac{1}{4}$ teaspoon salt. Gently brush over loaves. Make several slashes over top of each loaf with a sharp knife.
 6. Bake for 30 minutes or until crust is browned and bread sounds hollow when tapped. Remove loaves from pan to wire rack and cool.