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# Baking Baguettes



I had started making bread during the beginning of the pandemic, and wanted to start making more difficult types of bread, like baguettes. I also thought about combining it with an academic project, which is where I got the idea of documenting my progression in French. Not only did I get to see the improvement in my baguettes, but also in my French speaking skills!

The first baguettes were not shaped very well, and were quite dense inside.

Overall, I had a great time making and eating lots of baguettes! More importantly,

I got better at baking and way better at speaking French, since you must be able to talk without thinking while on camera, the skill required to talk in a foreign language. I hope you watch the three videos and read the reflection!



The second batch was shaped well, perfectly golden, airy inside and had a crunchy crust!



The third batch was shaped well, but was not golden nor as airy as the second batch.



Scan the qr code above to see the reflection and recipes en français!



Scan the qr code above to watch the whole series!!