Classic White Sandwich Bread

BREADS & DOUGHS

YIELD
1 large loaf (9×5 in pan)

ACTIVE
25 min

TOTAL
≈3 h + cooling

OVEN
350 °F (177 °C)

EQUIPMENT
9×5 in loaf pan · Foil · Probe thermometer · Stand mixer (optional)

#	INGREDIENT	MASS	VOLUME	PROCEDURE
1	Water, *lukewarm*	284–340 g	1¼–1½ cups	Add to the mixer bowl in the order listed, starting with 284 g water. Knead until smooth, bouncy and elastic, ≈8–10 min. Add water only if needed: the dough starts a bit sticky but should end soft, not sticky.
	Honey	32 g	1 heaping tbsp	
	Instant yeast	7 g	2¼ tsp	
	Table salt	11 g	1¾ tsp	
	Butter, *softened*	28 g	2 tbsp	
	Flour, all-purpose	480 g	4 cups	
	Nonfat dry milk	37 g	⅓ cup	
2				Cover in a lightly greased bowl. Rise until quite puffy (not necessarily doubled), 60–90 min.
3				Gently deflate. Shape into a fat 9 in log and set in the greased pan.
4				Cover. Rise until crowned 1–1½ in over the rim, 60–90 min. Toward the end, preheat oven to 350 °F (177 °C).
5				Bake 20 min. Tent loosely with foil and bake until golden and the center reads 195–200 °F, 15–20 min more.
6				Turn out onto a rack. Cool completely before wrapping.

NOTES

- Water: use less in summer or humid weather and more in winter or dry weather.
- Short on yeast: use 1 tsp. Rise at 85–88 °F (≈2 h, then ≈1 h in the pan) or at room temp (≈3 h, then ≈3 h).
- Store wrapped at room temp.