No-Knead Sandwich Bread

BREADS & DOUGHS

YIELD	ACTIVE	TOTAL	OVEN	PER SERVING
1 loaf, ≈2 lb (16 slices)	≈30 min	≈6 h + cooling (+ 45 min to dry)	375 °F (191 °C)	159 kcal · 256 mg Na · 5 g protein

EQUIPMENT
9×5 in loaf pan · Bench scraper · Probe thermometer · Half sheet pans (2), for drying

#	INGREDIENT	MASS	VOLUME	PROCEDURE
DOUGH (NO KNEADING, NO MIXER)				
1	Bread flour, King Arthur	500 g	≈4 cups	In a large bowl, whisk the flour, salt and yeast together.
	Kosher salt, Morton	10 g	2 tsp	
	Instant yeast	8 g	2 tsp	
2	Water, *room temp*	200 g	¾ cup + 1 tbsp	Pour the water, milk and melted butter into the flour. Stir with a spatula until no dry flour is left and it's a sticky, shaggy ball. Sticky is right. Cover and rest 30–60 min.
	Milk, whole	200 g	¾ cup + 1 tbsp	
	Butter, unsalted, *melted*	57 g	4 tbsp	
3	Olive oil, *divided: 1, 2, 1*	18 g	4 tsp	Wet one hand. Grab an edge of the dough, pull it up and fold it into the middle. Turn the bowl and repeat all the way around until the dough is smooth, ≈1 min. Rub 1 tsp of the olive oil over it, cover, and let rise until doubled, 2–3 h.
SHAPE + BAKE				
4				Brush the loaf pan with 2 tsp of the olive oil. Deflate the dough with the bench scraper, turn it onto a lightly floured counter, and pat it into an ≈8 × 16 in rectangle. Keep it about 8 in wide so it fits the pan.
5				Roll it up tightly from a short end into a log. Set it seam down in the pan and rub the last 1 tsp of olive oil over the top. Let rise until it crowns over the rim, 1–2 h. Heat the oven to 375 °F (191 °C) when it's close.
6				Bake on the middle rack until deep golden and the center reads at least 195 °F (91 °C), ≈45 min. Turn it out onto a rack and cool completely, ≈2 h, before cutting.
DRY FOR STUFFING				
7				Oven to 275 °F (135 °C). Cut the cooled loaf, crust and all, into ¾ in cubes. Spread them in one layer on the 2 half sheet pans.
8				Bake, tossing the cubes and swapping the pans every 15 min, until dry and crisp all the way through, ≈45 min. Break a big cube to check: no soft center. They shouldn't brown. Cool on the pans.

Source: Alexandra Stafford (Alexandra's Kitchen), Simple Soft Sandwich Bread; Serious Eats (drying)

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Bread flour, King Arthur	500 g	1,833	—	67
Kosher salt, Morton	10 g	—	4,000	—
Instant yeast	8 g	26	4	3
Milk, whole	200 g	122	86	6
Butter, unsalted	57 g	409	6	0
Olive oil	18 g	159	0	—
Total		**2,549**	**4,097**	**77**
Per serving (1/16)		**159**	**256**	**5**

Nutrition: USDA FoodData Central: Branded Foods labels (King Arthur Bread Flour, Morton) and SR Legacy (yeast, counted as active dry; whole milk; unsalted butter; olive oil). Water and the flour for the counter not counted.

NOTES

- Quick version of the recipe: 8 g yeast. For a slow one, use 2 g (½ tsp): mix in the evening, rise overnight up to 10 h, then ≈3 h in the pan. Salt is 10 g, her low end of 10–15 g, since the stuffing broth adds more.
- Oven-drying beats staling: drying keeps the crumb stiff so it soaks up broth; stale bread just turns leathery (Serious Eats). Cool dried cubes keep several days at room temp in a zip-top or paper bag.
- One loaf is ≈2 lb of bread. Serious Eats' stuffing uses ≈2½ lb to 4 cups broth, so scale the broth to ≈3 cups, or bake two loaves.
- Sandwiches: slice it cool. Keeps 3–4 days airtight, or freeze up to 6 months. The 10 × 5 in pan works too; the loaf comes out a little lower.