







Perfect Soft Sandwich Bread

the best loaf of homemade white sandwich bread ever! So simple, the process takes about 3 hours from start to finish

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5 from 2 votes

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 **Course** bread
 **Cuisine** American
 **Keyword** easy bread, sandwich bread, white bread

 **Prep Time** 10 minutes
 **Cook Time** 30 minutes
 **proof time** 2 hours

 **Servings** 2 9x5 loaves
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Ingredients

- 2 cups warm water, 85-90° F 440g
- 1/2 cup granulated sugar 100g
- 1½ tablespoons dry active yeast 16g
- ¼ cup unsalted butter, melted 56g
- 1 tablespoon kosher salt 20g
- 6 cups unbleached all purpose flour 875g

Instructions

1. In the bowl of a stand mixer fitted with the dough hook attachment, combine the warm water, dry active yeast, and granulated sugar. Whisk to combine, and let rest for 3-5 minutes to allow the yeast to bloom.
2. Add the melted butter and the kosher salt to the bowl of the stand mixer. Whisk to combine.
3. Slowly add the all purpose flour to the bowl, 1 cup at a time. Allow the mixer to knead the dough for 3-4 minutes. The dough will still be slightly shaggy.
4. Pour the dough out onto a clean work surface, and knead the dough for another 1-2 minutes until it is smooth. Place the dough in a lightly oiled bowl, cover with a clean shower cap or plastic wrap, and let rise at room temperature for 1 hour or until doubled in size.
5. Preheat the oven to 375°F. Lightly spray 2 9x4 pans with nonstick cooking spray, or brush lightly with avocado oil. Pour the dough out onto a lightly floured work surface, and divide the dough into 2 equal pieces. Press the dough out into an even flat rectangle that is the width of the loaf pan, 9 inches. Roll the dough up into a log. and place the dough, seam side down, into the prepared loaf pan. Repeat with the second piece of dough.
6. Cover the loaves loosely with a clean kitchen towel, and let rise for another 45-60 minutes at room temperature. The bread is ready to bake when the top of the dough is about 1/2-inch above the rim of the loaf pan.
7. Bake the bread for 25-30 minutes, rotating the pans after 15 minutes to ensure even browning. The loaves should be tall and golden brown on top. Let the loaves cool slightly for 5 minutes, and then tip them out of the loaf pan, and allow to cool completely on a wire rack. Slice and enjoy!