

# Classic Sandwich Bread

## INGREDIENTS (2 loaves)

- 6 cups (720g) AP flour
- 25-50g granulated sugar
- 16g salt
- 2 teaspoons instant yeast
- 1 cup (226g) milk
- 100g olive oil
- 250g warm water

## STEPS

1. Combine all ingredients and mix
2. Knead with dough hook for 15-18 minutes or until dough pulls from the side in thin strands
3. Transfer to lightly greased bowl and rise for 1-1.5 hours or until puffy but not doubled in size.
4. Gently deflate, divide in two, envelope fold and shape into 8" logs, transfer to greased loaf pans.
5. Cover with greased plastic wrap and rise 1-1.5 hrs (1" above edge)
6. Bake at 350°F for 30-35 mins.