

Homemade White Sandwich Bread

This recipe for Homemade White Sandwich Bread is virtually foolproof. In fact, the only way I can see things going awry is if the yeast you use is dead and ir-reviveable!

Ingredients:

2 and ½ cups warm water

1 Tbsp active dry yeast

1 Tbsp sugar

2 tsp salt

6 to 6 and ½ cups bread flour (all-purpose flour works fine as well)

¼ c. butter, softened

Stir 1 Tbsp active dry yeast into ½ cup warm (tepid) water. (Water should be around 105/110 degrees Fahrenheit). Let stand for 5 minutes to proof, or activate.

In a large bowl, add 3 cups flour. Stir in 2 tsp salt. After yeast has been proofing for 5 minutes, stir in 1 Tbsp sugar with the yeast and water and pour into bowl with flour and salt. Stir to combine. Add 3 more cups of flour, 1 cup at a time, until dough becomes 'shaggy'.

Turn dough out onto floured work surface and form into a loose ball. Let sit for 5 minutes or so to rest before proceeding.

After dough has rested for approximately 5 minutes, using heel of your hand, knead dough out into a rough rectangle shape. Spread softened butter, a third at a time, over dough, turn dough over onto itself and knead again to incorporate butter. Flatten dough and add another 1/3 of the softened margarine and repeat this process until all of the butter has been incorporated into the dough.

Place ball of dough into a greased, large bowl. Cover with plastic cling wrap and wrap with a towel. Place bowl somewhere warm (ie) stove top, top of the refrigerator, and let dough rise for about 1 hour.

After dough has risen for about an hour, pour out onto lightly floured work surface. Separate dough into thirds. Flatten each third, doing one at a time, until a rectangular shape approximately 8 inches by 11 inches. Fold 1/3 dough lengthwise onto itself and pinch where dough meets. Fold other 1/3 of dough rectangle onto itself and pinch to join. Fold ends up onto pinched side of dough, and again, pinch to join.

Place dough into greased bread pan. Repeat with remaining dough.

Bake in preheated 375 degree Fahrenheit oven for 30-35 minutes until golden brown. Immediately turn out of bread pans onto cooling rack. For a softer crust, brush tops of each loaf of bread with melted butter. Let cool completely before slicing. Enjoy!

Kim's Cookology