

SANDWICH BREAD

Makes 2 1lb loaves

INGREDIENTS

- 1 1/3 C. warm water
- 2 TBSP honey
- 2 1/2 tsp yeast
- 2 tsp salt
- 1/4 C. butter or olive oil
- 4 1/4 C. flour

DIRECTIONS

1. Mix warm water, honey, and yeast to proof in the bowl of a stand mixer.
2. Proof (wait until yeast is bubbly) 5-10 minutes.
3. Add salt, softened butter or olive oil, and flour.
4. Using dough hook, mix and let knead 5-10 minutes until dough is smooth, soft, and not sticky.
5. Turn out into buttered bowl and cover.
6. Let rise in a warm place 45 minutes to an hour, or until double in size.
7. Deflate, cut in half, and shape into loaves.
8. Transfer to two loaf pans lined with parchment paper.
9. Preheat oven to 350.
10. Let rise on preheating oven.
11. Bake 25-35 minutes, until nicely browned.
12. Let cool before cutting.

NOTES

If the dough is too shaggy and wet, add flour. If it is too dry, add water. Cover bowl with saran wrap and a dish towel. Make sure it rises somewhere warm and free of drafts.