

Simply Sandwich Bread (Recipe + Video)

Prep: 2–3 hours rise time; 15–20 minutes active • Cook: 30–34 minutes

A soft, buttery white loaf with a tender crumb and lightly chewy, golden crust—comforting, simple, and perfect for everyday sandwiches or toast.

Ingredients

- 1 cup (240 ml) water (warmed to about 110°F (43°C))
- 1/4 cup (60 ml) whole milk (warmed to about 110°F (43°C))
- 2 1/4 teaspoons (7 g) instant yeast (Platinum Yeast from Red Star; 1 standard packet)
- 2 tablespoons (25 g) granulated sugar
- 4 tablespoons (56 g) unsalted butter (softened to room temperature)
- 1 1/2 teaspoons (9 g) salt
- 3 1/3 cups (about 420–430 g) all-purpose flour or bread flour (spooned and leveled; plus more as needed)

Instructions

1. In the bowl of a stand mixer fitted with a dough hook, whisk the warm water, warm milk, yeast, and sugar together. Cover and let sit for 5 minutes.
2. Add the softened butter, salt, and 1 cup flour. Beat on low speed for 30 seconds, scraping down the bowl. Add another 1 cup flour and beat on medium speed until relatively incorporated.
3. Add the remaining flour and beat on medium speed until the dough comes together and pulls away from the sides of the bowl, about 2 minutes. (If not using a mixer, mix vigorously with a sturdy spoon or spatula.)
4. Knead the dough 5–8 minutes (in the mixer or by hand on a lightly floured surface) until soft and slightly tacky, adding flour 1 teaspoon at a time only if needed. The dough is ready when it slowly springs back when pressed and passes the windowpane test.
5. First rise: Lightly grease a large bowl with olive oil or nonstick spray. Place the dough in the bowl, turn to coat, cover, and let rise in a warm environment until doubled in size, about 1–2 hours.
6. Punch down the dough to release air. Roll into an 8×15-inch rectangle.
7. Tightly roll up from the 8-inch side to form an 8-inch log; pinch the seam. Place the log into a 9×5-inch loaf pan.
8. Second rise: Cover and let rise until the dough domes about 1 heaping inch above the rim of the pan, about 1 hour.
9. Bake until golden brown, about 30–34 minutes.

Tags: Bread, Yeast, Sandwich, Beginner Friendly, Baking, Make Ahead

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