

White Sandwich Bread

16 servings • Category: Baking • Generated by Nutrifax

Ingredients

- 500 g Flour (wheat, all-purpose, enriched, bleached)
- 1 1/4 cup Milk (whole, 3.25% milkfat, with added vitamin D)
- 38 g Sugars (granulated)
- 43 g Butter (salted)
- 2 1/4 tsp Leavening agent (yeast, baker's, active, dry)
- 1 1/2 tsp Salt (table)
- 1 large Egg (whole, raw, fresh)

Instructions

1. Warm the milk to 105–110°F (40–43°C). Stir in the sugar and yeast. Let stand 5 minutes until foamy.
2. Melt the butter and let it cool slightly. Beat the egg in a small bowl.
3. In a large bowl, combine the flour and salt. Add the yeast mixture, melted butter, and egg.
4. Mix and knead for 8–10 minutes until the dough is smooth, elastic, and slightly tacky.
5. Place in an oiled bowl, cover, and let rise for 1–1.5 hours until doubled.
6. Punch down and shape into a log. Place in a greased 9×5 inch loaf pan. Cover and let rise 30–45 minutes until the dough crowns about 1 inch above the rim.
7. Preheat oven to 350°F (175°C). Bake for 30–35 minutes until the top is golden brown and the loaf sounds hollow when tapped.
8. Remove from the pan immediately and cool completely on a wire rack before slicing.