

Recipe for **CLASSIC SANDWICH BREAD**

FROM THE FPC KITCHEN



INGREDIENTS:

- 3 cups flour, reserving 1/2 cup for kneading
- 1/2 cup milk (room temp)
- 2/3 cup warm water (110 degrees)
- 4 Tbsp (1/2 stick) butter, melted
- 2 Tbsp sugar + 1 tsp (for proofing yeast)
- 1-1/4 tsp salt
- 2-1/4 tsp (1 packet) active dry yeast

DIRECTIONS:

- Mix warm water with yeast and 1 tsp sugar. Let sit until frothy (about 5-10 minutes).
- Whisk yeast mix with melted butter and milk.
- Sift together flour, salt and remaining 2 tablespoons sugar in separate bowl.
- Slowly add dry ingredients into the wet mixture. Stir with spatula and add in remaining flour as needed to get dough to come together into a wet ball.
- Once dough leaves side of bowl, roll out onto a lightly floured surface.
- Knead until smooth and elastic, About 7-8 minutes. You can also use a stand mixer on low with a dough hook.
- Place dough in a lightly oiled bowl and cover with plastic wrap. Let rise in a warm place until doubled.
- Deflate dough and shape into a buttered 9 X 5 bread loaf pan. Let rise until doubled. Do not let overproof or the dough will sink in the oven.
- Bake at 350 degrees for 30-32 minutes. Check bread at 20 minutes to make sure top is not too brown. You can cover with foil to keep from getting too brown.
- Remove bread from oven, tip loaf out of pan using a clean towel and oven mitt and let cool on a rack 15-20 minutes before slicing.
- Tips: For freezing, cool completely, wrap tightly with plastic and store in freezer for up to 6 months.
- If you do not have a suitable bread pan, you can make small rolls with the dough. Baking time will be much less.