

White Sandwich Bread

Yield: 2 loaves of bread

Ingredients

2 cups warm tap water

2/3 cup granulated sugar

1 1/2 Tablespoon active dry yeast

1 1/2 teaspoon iodized salt

1/4 cup vegetable oil

4-6 cups bread flour (can substitute for All Purpose or Self-Rising flour)

All Purpose flour for dusting the table

Vegetable oil for oiling bread pans

Directions

- In a large bowl, whisk sugar in warm water until it dissolves. Whisk in yeast, and let mixture bloom (rest) until it becomes creamy and foamy (about 10 minutes).
- Stir in salt and oil into yeast mixture
- Add bread flour one cup at a time, and hand mix until incorporated
- Turn dough out onto a floured surface. Knead dough until a smooth ball forms (about 10-15 minutes).
- Oil the original bowl well, and place dough ball in, covering all sides of ball with oil. Cover with plastic wrap and set in a warm dry area until doubled in size, 2-4 hours. Less if a rainy warm day.
- Punch dough down (popping the air out of the dough ball) and turn out onto a floured surface. Separate dough into two equal parts.
- Knead each part for a few minutes.
- Using your hands, push dough out into a rectangle shape.
- Roll the dough tightly from the longer side. Place dough into greased bread pan seam down. Repeat with remaining piece of dough.
- Allow dough to rise again until doubled in size.
- Bake at 350 degrees for 30 minutes.
- Allow bread to cool completely before slicing.
- Ideally, after cooling, wrap the bread in plastic and cut the next day. This allows the crust to soften, and the knife is less likely to tear each slice.
- Store bread wrapped in plastic and in refrigerator or freezer if not using within in 2 days. Bread has no preservatives in it and will spoil much faster than store bought bread.