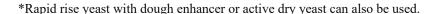


## Sandwich Bread Loaf

Makes 1 loaf

## **Ingredients:**

- 3 cups (420 g) bread flour
- 1 1/2 teaspoon (6 g) Kosher salt
- 1 Tablespoon (12 g) sugar
- 2 1/4 teaspoon (8 g) rapid-rise yeast
- 1 cup (236 ml) warm water + 2 Tablespoons (30 ml) more
- 2 Tablespoons (30 ml) olive oil





## **Instructions:**

- 1. Place flour sugar and salt in a medium bowl. Stir to combine. Add yeast and stir again.
- 2. Measure out 1 cup warm water (110-115 F or 43-46 C). Add olive oil to water. Pour liquids into bowl with dry ingredients and stir to combine. Add 2 Tablespoons more warm water if dough seems dry. Use your hands to bring dough into a ball. Knead a few times in the bowl. Dough will be sticky. Drizzle with olive oil to make it easier to work with.
- 3. Place the ball of dough in the bowl of a stand mixer with the bread hook attachment. Knead at level 2 for about 3 minutes. Stop the mixer and pull the dough off the dough hook. Lightly dust with flour if the dough is sticking to the sides of the bowl. Continue kneading at level 2 for 3 minutes more until you have a smooth ball of dough.
- 4. Drizzle olive oil in a large bowl. Transfer dough to bowl and turn to coat. Cover with plastic wrap, and let rise in a warm spot until doubled in size, about 60 to 90 minutes.
- 5. Remove plastic wrap. Punch down the dough. Gently move the dough from the bowl to the counter and stretch it into a 13x10" rectangle. Lightly oil a loaf pan. Fold dough into thirds (like a letter). Tuck edges under and use your fingers to seal any seams. Cover with a clean dish towel and let rise 30 to 60 minutes, or until dough has risen to about 1-inch above the edge of the pan.
- 6. Preheat oven to 375 F (190 C). Bake bread until golden brown, 35-40 minutes. Let bread cool in pan 5 minutes. Remove from pan and let cool on wire rack. Slice and enjoy!

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