Sandwich Loaf

Make-ahead · Makes 1 loaf (9×5-inch pan)

Ken's note: TBD

A soft white sandwich bread, made with milk and butter, that slices neatly and makes good toast. It keeps well for several days and freezes sliced.

Ingredients

- 1 cup whole milk
- 3 Tbsp unsalted butter, cut up, plus more for the pan and the top
- 2 Tbsp sugar
- 2¼ tsp (1 packet) active dry yeast
- 3 cups all-purpose flour (or bread flour), plus more as needed
- 1¼ tsp salt

Method

1. Warm the milk and butter together until the butter melts and the mixture is just warm, about 110°F. In a mixer bowl, stir in the sugar and yeast and let stand 5–10 minutes, until foamy. Add the flour and salt and mix with the dough hook 6–8 minutes (or knead by hand about 10), adding a spoonful or two of flour only if needed, until the dough is smooth, elastic, and slightly tacky.
2. Put the dough in a greased bowl, cover, and let rise until doubled, about 1 hour.
3. Press the dough into a rectangle about 9 inches wide and 12 inches long. Roll it up tightly from the short side into a log, pinch the seam closed, and set it seam-side down in a buttered 9×5-inch loaf pan. Cover and let rise until the dough crowns about 1 inch above the rim, 45–60 minutes.
4. Heat the oven to 350°F. Bake 30–35 minutes, until deep golden and the loaf sounds hollow when tapped (about 195°F inside). Turn it out onto a rack and brush the top with a little butter. Cool completely before slicing.