

Homemade Sandwich Bread Recipe

Yields: 1 loaf

Total Time: 3 hours (including rising)

Hands-On Time: ~30 minutes

Bake Time: 30–35 minutes

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This homemade sandwich bread is soft, flavorful, and perfect for everyday use. With simple ingredients and a bit of patience, you'll have bakery-quality bread right at home. Let's get cooking!

Ingredients

- 1 cup water (warm, around 102–110°F)
 - 3 tbsp + 1 tsp honey (or substitute granulated sugar)
 - 2 1/4 tsp active dry yeast (1 standard packet)
 - 1/4 cup bacon grease (or melted unsalted butter)
 - 1 tbsp kosher salt (or 1 1/2 tsp table salt)
 - 3 cups all-purpose flour
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Instructions

1. Activate the Yeast

1. In a small saucepan, add water and honey.
2. Heat while whisking to 105-110°F
3. Transfer the mixture to a mixing bowl and sprinkle in the yeast.
4. Whisk lightly to aerate, then cover with a clean towel. Let sit for 10 minutes until the mixture is bubbly and foamy (this is called “blooming”).

2. Prepare the Dough

1. Add kosher salt and bacon grease (or butter) to the yeast mixture. Stir to combine.
2. Gradually add flour, 1 cup at a time, mixing on low speed with a dough hook. Scrape down the sides of the bowl as needed to incorporate all the flour.
3. Knead the dough on medium speed for 5–7 minutes until soft, smooth, and elastic. The dough should be slightly tacky but not sticky.

3. First Rise

1. Lightly grease a clean bowl with olive oil.
2. Transfer the dough to the bowl, turning it to coat with oil.
3. Cover with a towel and let rise in a warm spot for 1–2 hours, or until doubled in size.

4. Shape the Dough

1. Punch down the dough to release air. Transfer to a lightly floured surface.
2. Roll the dough into a rectangle, approximately 13" x 9" (the short side should match the length of your loaf pan).
3. Starting from a short edge, tightly roll the dough into a log. Pinch the seam to seal.

5. Second Rise

1. Place the dough seam-side down in a greased 9-inch loaf pan.
2. Cover with a towel and let rise for 45–90 minutes, or until the dough extends about 1/2 inch above the pan.

6. Bake the Bread

1. Preheat your oven to 375°F. Position a rack in the lower third of the oven.
 2. Bake for 30–35 minutes, or until the internal temperature of the bread reaches 190–195°F.
 3. Remove the bread from the oven and transfer it to a cooling rack. Allow to cool to room temperature before slicing.
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Pro Tips

- **Honey Hack:** Coat your measuring spoon with a little oil to prevent the honey from sticking.
- **Instant Read Thermometer:** Ensure perfect results by checking water and bread temperatures.
- **Storage:** Once cooled, store the bread in a paper bag to keep it fresh and maintain the crust's texture.

Enjoy your freshly baked sandwich bread!

For an instructional video of this recipe:

