

QUICK & EASY SANDWICH BREAD

Ingredients:

- 1 1/3 cup warm water
- 1/3 cup light-tasting olive oil
- 2 teaspoons salt
- 4 cups all-purpose or bread flour
- 2 tablespoons + 2 teaspoons sugar OR 1/4 cup liquid honey

(If using honey, add to liquid ingredients before adding flour)

- 3 teaspoons Instant yeast

(If using active dry yeast, whisk into wet ingredients before adding flour)



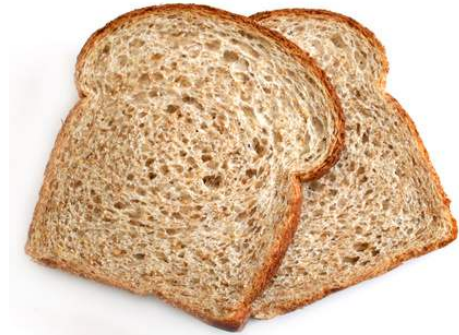
Instructions:

1. To a stand mixer with a dough hook or large bowl add the following in this order: water, olive oil, salt, bread flour, sugar, and yeast.
2. Turn the mixer on low and let mix until well combined. Then, kick up the speed just a notch or two and let it knead for 5 minutes. The dough should pull away from the sides of the bowl. If it doesn't, sprinkle in a little additional flour until it does. If you are doing this without the mixer, blend well with a wooden spoon, dump onto a floured surface, and then knead by hand for 5 minutes, adding flour until it is not too sticky to knead.
3. Form the dough into a ball and place it in a greased bowl. Cover with a light towel and put in a warm place. If your house is cold, try putting it in your oven with the light on. Let the dough rise until doubled (1 - 2 hours).
4. Punch down and place the dough into 2 well-greased loaf pans, or in a large bread pan. If using a USA Pullman loaf pan, do NOT grease.
5. Place a lightweight towel over the pan and let it sit until doubled in size again, which will vary depending on how warm your kitchen is, but mine took 1 hour.
6. Preheat your oven to 350 degrees F and then bake your bread for about 30 - 35 minutes, or until the internal temperature is 190 degrees F and the top is golden brown.
7. Remove the bread from the oven and immediately remove it from the pan to let cool on a cooling rack. Then, take a stick of butter and generously rub the top and sides of the loaf.
8. I know you are doing to want to dive right in, but letting it cool before cutting it open will result in the best texture. Enjoy!

THE BEST 100% WHOLE WHEAT BREAD

Ingredients:

- 1 1/3 cup warm water
- 1/3 cup light-tasting olive oil
- 1/3 cup liquid honey
- 2 teaspoons salt
- 2 teaspoons lemon juice
- 1 tablespoon instant or dry active yeast
- about 4 cups all-purpose or bread flour



Instructions:

1. To a stand mixer add everything but the flour. Whisk to combine and then let sit 4 minutes or until yeast begins to foam.
2. Add in 3 cups of whole wheat flour and mix with a spatula or paddle attachment until all of the flour is moistened. Let rest 5 minutes.
3. Start adding 1/2 cup of flour at a time while your mixer is going until the dough pulls away from the sides of the bowl and starts to move up the dough hook. Place a towel over the dough and let it rest for 10 minutes.
4. Turn the mixer back on and continue to knead it until it passes the windowpane test. Grab a little ball of dough and slowly stretch it apart. If you pull slowly and it breaks apart, it's not ready. Keep kneading. If it stretches to the point where you can see light pass through without breaking, you can stop kneading.
5. Form the dough into a ball and place in a greased bowl. Cover and let sit in a warm place until doubled in size.
6. If using loaf pans, split the dough into 2 even balls. If using a pullman bread pan, this will fill one large pan. Take a dough ball and spread it into a rectangle slightly longer than your pan. Tuck in the edges, and then roll it into a log. Then, pinch the seams tightly closed. Place the log into 1 of 2 greased loaf pans and gently press down. If you are using loaf pans, repeat with your second ball of dough.
7. Place the pans or pan back in your warm spot, covered in a towel or plastic wrap, until almost doubled in size. Don't overproof!
8. When it is getting close, preheat your oven to 350 F. Bake uncovered about 30 minutes or until the internal temperature is 190 F.
9. Immediately remove from the pan to let cool on a cooling rack. Then, take a stick of butter and generously rub the top of the loaf. Let cool before slicing for best texture.