

White Sourdough Sandwich Bread

Milk mixture:

- 240 g milk (1 cup)
- 80 g water ($\frac{1}{3}$ cup)
- 60 g honey (3 tbsp)
- 3 tbsp butter (43 g)

Dough:

- 560 g bread flour (4 $\frac{2}{3}$ cups)
- 12 g salt (2 tsp)
- All of the milk mixture
- 100-150 g active starter ($\frac{1}{2}$ - $\frac{3}{4}$ cup, depending on environment and baking timeline goals)

For baking:

- 1-2 tbsp melted butter (for brushing all over the dough before and after baking)
- Boiling water

Directions:

- 1) Add all of the ingredients for the milk mixture to a small saucepan.
- 2) Heat the mixture on low heat until the butter is just beginning to melt (*but not completely melted*), or until the mixture temps approximately 100 F.
- 3) Whisk together the flour and salt in the bowl of a stand mixer.
- 4) Add the milk mixture, and stir to partially combine. (*If you accidentally overheated the milk, this step should help cool it off before adding the starter.*)
- 5) Add the active starter. Briefly combine, then transfer to a stand mixer fitted with a dough hook.
- 6) Knead on low (*speed 2 on a KitchenAid stand mixer*), for 8-10 minutes. The dough should completely remove itself from the sides and bottom of the bowl. If it does not, add flour, one tablespoon at a time, until it just begins to remove itself from the sides and bottom of the bowl.
 - For an Ankarsrum mixer, use the dough roller and scraper attachment. Set the speed to 2 and the timer to “on.” Let the mixer work until the dough comes completely together, then set the timer to twelve minutes and allow the dough to knead until the timer is finished.

- Alternatively, turn out onto the counter and knead by hand for 10-15 minutes. In this case, the dough should not stick to the counter or your hands when kneading. If it does, add more flour accordingly.
- 7) Let the dough rise until it has increased in volume by at least 50% (*doubled in size will give you the softest, fluffiest texture*).
 - Optionally, you can cold-ferment your dough during this step. Let it rise on the counter until it has increased in size by about 50-70%, then transfer to the refrigerator until the next day. NOTE: I find the final oven spring on a cold-fermented dough is not as good for this recipe, though the taste is just as great.
 - 8) Shape the dough into a loaf and add to an 8 1/2 X 4 1/2 inch loaf pan. I do this by forming a rectangle slightly smaller than my loaf pan, rolling the dough into a cylinder, and pinching the seams closed. Cover once more and let it rest until it has reached the top of the loaf pan.
 - 9) Preheat the oven to 350 F. Boil some water in a tea kettle or on the stovetop.
 - 10) Remove the cover from your dough and brush all over with melted butter.
 - 11) Pour the boiling water into a water-safe, oven-safe pan placed next to the bread in the oven. Bake for 50-60 minutes, or until the internal temperature reaches 190 F.
 - 12) Brush with more melted butter, if desired.
 - 13) Cool 5-10 minutes in the loaf pan, then transfer to a wire rack to cool completely. Wait at least 30 minutes before slicing.
 - 14) Enjoy!