Sourdough Sandwich Bread



Ingredients

- 500 g bread flour
- 100 g active sourdough starter
- 280 g warm water
- 60 g softened butter, cubed
- 10 g salt
- 20 g sugar

Directions

1. **Mix:** In the bowl of a stand mixer, combine warm water and softened butter; let sit briefly to soften the butter further. Stir in starter, sugar, and salt by hand with a spoon. Add flour and continue stirring by hand until all flour is hydrated. Switch to the dough hook and mix for about 1 minute, until shaggy. Rest 30 minutes.
2. Knead with dough hook for 3 minutes. Rest 30 minutes.
3. Place dough on a worksurface and work the dough until it is smooth, elastic, and no longer sticky.
4. **Bulk Fermentation:** Place the dough into a bowl, cover, put in a warm place for bulk fermentation. Dough should just under double in size.
5. **Shape:** Butter loaf pan. Gently flatten dough into a rectangle, release large air bubbles, and roll tightly into a log, tucking ends under. Rest 30 minutes, then tighten the log and place seam-side down in pan. Dough may be soft; use a bench scraper and wet hands as needed.
6. **Final rise:** Cover and let rise until dough is rounded and above the pan rim. Rise time varies with starter strength and room temperature. I use a Pullman pan and typically leave the dough to rise overnight, reaching above the rim by morning.
7. **Bake:** Bake at 350–375°F for approximately 40 minutes, until golden brown. Oven temperatures vary; I find 375°F produces better browning in my oven.
8. Remove from pan and cool on a rack for before slicing.

Fall/Winter Baking Schedule:

I typically mix the dough around noon and let it bulk ferment until 3–4 PM, depending on how the dough develops. I then shape it, place it in the Pullman pan, cover, and leave it on the counter overnight. In colder weather, I use a heating pad on low to encourage the rise. By morning, the dough is usually above the rim and ready to bake.