

# 5 INGREDIENT SANDWICH BREAD (EASY)

by shivangi pithisaria



Soft, spongy and delicious: this sandwich bread is made with just 5 ingredients! It's easy to make, incredibly satisfying and once you try it, you'll definitely want to bake your own bread more often!

**Servings: 12 slices**

**Prep Time: 4 hrs**

**Cook Time: 40 min**

## Ingredients:

### Bread Dough

- 1/2 cup milk, warm
- 3 tbsp water, warm
- 1/2 tbsp active dry yeast (or instant or fresh)
- 1/2 tbsp honey (or sugar)
- 1 + 1/2 cup all purpose flour
- 1/2 tsp salt
- 1 tbsp extra virgin olive oil (or butter)
- more olive oil, for greasing bowl and tin

### For Brushing

- 1 tbsp milk
- 1 tbsp butter, melted

## Directions:

- In a cup: mix warm milk, warm water, honey and yeast. Cover and let it proof for 10 minutes until bubbly.
- In a mixing bowl: combine all purpose flour and salt. Add the activated yeast mixture and olive oil.
- Mix everything with your fingers or chopsticks until it forms a shaggy dough.
- Transfer to a clean surface and knead for 10 minutes until smooth and elastic.
- Grease a bowl with olive oil, place the dough inside and cover. Let it proof in a warm environment for a 2-2.5 until doubled in size.
- Once doubled, punch down the dough and transfer it to a clean surface.
- Roll out the dough into a rectangle, fold the long edges toward the corners, flatten and roll it into a log.
- Place the dough in a parchment lined bread tin, cover and let it rise again until doubled.
- If resting overnight, cover the tin with a cling wrap and refrigerate after 45 minutes of proofing. Let it come to room temperature and finish rising before baking.
- Preheat the oven to 180°C for 30 minutes.
- Brush the dough with a milk-butter mixture, cover with a lid if using a closed tin and bake in the middle rack at 180°C for 35-40 minutes until golden brown and cooked through.
- Let the bread cool for at least 15 minutes before removing from the tin, then cool completely before slicing. Yayy!