

Easy Homemade Sandwich Bread

[Wholefully](#) » [Recipes](#) » [Dinner](#) » [Vegetarian Recipes](#) » [Easy
Homemade Sandwich Bread](#)

BY **CASSIE JOHNSTON**

recipe at-a- glance

4.5 STARS (74
REVIEWS)

BREAD RECIPE | 3

HOURS

This beginner-friendly sandwich bread recipe is so easy, anyone can do it! Make soft, fluffy slices of bread that are perfect for PB&Js or toasting up.

[Jump Directly to Recipe](#)





Short on time? You can
eat for wellbeing without
spending all day cooking

There are few things in life that are more rewarding than slicing into a loaf of bread that you made at home. A loaf from the store just can't replicate the smell, texture, and heavenly taste of homemade bread—and feeling a good dose of pride because of your beautiful creation doesn't hurt either.

FREE Meal Prep Guide

Time-saving secrets and recipes to make meal prep work for you.

Email Address

First Name



[GET YOUR FREE GUIDE »](#)

Making your own sandwich bread is an easy, beginner-friendly entry point into working with yeast and making breads. Being able to make your own bread is a wonderful tool to put in your self-reliance toolkit—if the stores are out of bread or you can't get to the store, no problem! You can whip up your own loaf in just a few hours. Below, you'll find a complete visual step-by-step tutorial to walk you through the process, so let's get baking!



Meet Your Host

Hello. My name is Cassie, and I'm a healthy home cooking expert.

I'm a Certified Holistic Nutritionist, and I've been developing healthy recipes professionally for over 15 years. Food is my love language, and my kitchen



Table of Contents

What ingredients do I need to make my own



sandwich bread?

How do you make sandwich bread at home?

Step 1: Proof the yeast

Do I have to proof the yeast?

Step 2: Mix up the dough

Step 3: Knead the dough

Step 4: First rise

Step 5: Form into a loaf

Step 6: Second rise

How to tell the bread has risen enough: the poke test

Step 7: Bake that sandwich bread!

Step 8 (optional): Soften the crust

Soften the crust using butter

Soften the crust using a damp tea towel

This sounds great, but I'm scared to work with yeast!

What kind of yeast should I buy?

Do I need a special bread flour, or can I use plain flour instead of bread flour?

Can I make this sandwich bread whole wheat?

Should I use a scale to weigh ingredients or measure them by volume using measuring cups?

What does the salt do in this bread recipe?

Can I make this bread gluten-free?

What size loaf pan should I use?

Can I make this recipe in a bread machine?

Help! My kitchen is cool and I don't have a warm spot to rise my dough.



Why do you start off the bread at such a high oven temperature?

Why is my homemade bread so dense?

How many slices can I get out of this loaf of sandwich bread?

What's the best way to store homemade sandwich bread?

What ingredients do I need

what ingredients do i need to make my own sandwich bread?

This recipe is incredibly flexible and simple—no fussing with thermometers, no fancy flours. Here's what you'll need:

Hot water.

Cold milk. A lot of bread recipes call for warm water to activate the yeast, but we mix hot water with cold milk to get the temperature just right. That way, we can be sure we don't accidentally kill the yeast!

Honey or sugar. This is food for the yeast, and will help it get all bubbly, which makes for a lighter, fluffier loaf of bread!

Active dry yeast. I prefer to work with dry active yeast, but this recipe is so flexible, you can also use rapid rise/instant yeast or bread machine yeast if that's what you can get your hands on.

Butter or vegetable oil. I recommend using unsalted butter, so that you can have full control over the final flavor.

Salt.

Flour. You have tons of options here! Use bread flour or "regular" all-purpose flour. Use only all-purpose flour for white sandwich bread, 100% whole wheat flour for whole wheat bread, or a mix of flours to get something in between a whole wheat and white bread!

How do you make sandwich bread at home?

Making yeast bread is one of those things that intimidates a lot of home cooks (it did me for a while), but it's actually incredibly simple. Let's walk you through the basic steps to making this sandwich bread:

Step 1: Proof the yeast

In the bowl of a stand mixer, or a large mixing bowl if mixing by hand, combine hot tap water, cold milk, honey or sugar, and dry active yeast. Yeast likes warm, but not too hot, water to activate it, so we find that combining hot tap water and cold milk makes a temperature that yeast is very happy with! Set this mixture aside to activate (or "proof") the yeast. After about 5 minutes, the mixture should look nice and foamy—like the head of a beer. This is how you know your yeast is alive and ready to go!



If your yeast doesn't foam up after five minutes, it might just be that it needs a few more minutes to do its thing. If you still don't see any activity after 10 minutes, your yeast might be old or dead, and it's time to invest in fresh yeast.

Do I have to proof the yeast?

Some bread recipes skip the step of proofing the yeast, but I find that I get better, quicker results by activating the yeast first—plus, it helps me know early on if my yeast is sluggish. No wasting precious ingredients later on just to find out your yeast isn't active!

Step 2: Mix up the dough

Now that your yeast is raring to go, it's time to make the dough by stirring in the remaining ingredients: melted butter or oil, salt, and flour.

You can then stir by hand or in a stand mixer fitted with a dough hook. Mix until it comes together to form a sticky, loose dough.





Step 3: Knead the dough

Kneading dough is how you activate the gluten in the flour to make the dough smooth and elastic. To knead dough, you push, stretch, and pull the dough until it turns smooth and easy to work with. You can either knead the dough by hand on a lightly floured surface, or you can do it in a stand mixer fitted with a dough hook on medium-low. Either way, you'll need to knead for about 7-10 minutes to get the desired smoothness. When it's ready, the dough will be a smooth ball and lose almost all of its stickiness.



Step 4: First rise

The next step is to do the first of two rising periods—this is where you let the dough sit in a warm area (room temp or slightly above) to let the yeast activate and multiply. This gives the bread its yeasty flavor, but also helps give the bread its fluffy, soft texture.

Grab a clean, medium-size bowl, and add about a tablespoon of vegetable oil (olive oil and avocado oil both work), place the dough in the oil, and then rotate the dough around so it's all covered in oil.



Cover the dough to keep in moisture—you can use plastic wrap, a damp kitchen towel, **bowl covers**, or even plastic shower caps! Place it in a warm place to rise.

The first rise is finished when your dough ball has roughly doubled in size. The time on this will vary wildly based on the activity of your yeast and the warmth of your kitchen—so we can't give you an exact time frame. But when the dough looks roughly double the size, you're ready to move on to the next step. If you are having a hard time estimating what "double the size" looks like, they sell **bulk fermentation containers** that are clear and have lines

on the outside so you can easily tell when you've reached the double mark.



Step 5: Form into a loaf

Once your dough has doubled in size, lightly flour a work surface, and dump the whole bowl of fluffy dough out. When you pour it out, the mixture should look fluffy, stringy, elastic, and be full of tiny bubbles/holes. Yay! You've successfully completed your first rise. There is no need to "punch" down the dough as you see on TV a lot—the process of shaping the loaf will deflate it enough, and punching it down might remove too much air and make for a denser loaf.

Using floured hands, quickly form the dough into a loaf shape. You really don't have to worry about it being too perfect or fancy because we're going to do a second rise that'll smooth out most of the bumps and imperfections. Transfer the loaf into a greased loaf pan (a **bench scraper** makes moving the soft dough into the loaf pan easier, but it definitely isn't necessary).





Step 6: Second rise

Once the loaf is shaped and in the pan, it's time to let it rise again. You'll want to cover the loaf pan again to prevent drying out, but this time, I recommend using something that can give the dough some space to rise. I like using either oiled plastic wrap (it'll rise with the dough and be easy to remove later), or a **plastic storage bin** turned upside-down over top of the dough. This second rise time will go quite quickly, so it's not absolutely necessary to cover the dough at this stage, but doing so will keep your crust softer.

How to tell the bread has risen enough: the poke test

For this rise, you're looking for two landmarks to tell you your dough is ready to bake. First up, you want it to pass the poke test. Using the knuckle of your pointer finger, press into the dough about 1/2".



You can tell how well risen your bread is by how the indentation behaves:

Bounces back immediately or almost immediately: the bread is under-risen (AKA: under-proofed), and could use some more rise time. Try again in 10-15 minutes.

Bread or indentation collapses (like popping a bubble): the bread is over-risen (AKA: over-proofed) and needs to be dumped out, reformed into a new loaf, and re-proofed.

Indentation bounces back slowly—over a minute or more: your bread is ready to bake!



A second indicator is that the bread rises about 1" over the side of the loaf pan at the crest of the bread. This isn't as accurate as the poke test because loaf pans vary in size (more on that down below), but it's a good backup indicator if you're looking for more confirmation about the second rise.





Step 7: Bake that sandwich bread!

During the last few minutes of your second rise, preheat the oven to 425°F. When the bread passes the poke test, pop it in the oven, and immediately reduce the temperature to 375°F. Bake in the oven for 25-30 minutes, or until the top is golden brown and the bread sounds hollow when you rap on it with your knuckles. Do your very best not to open the oven door to check on the bread while it bakes—especially in the first 10-15 minutes. The high oven temperature will help give the bread “oven spring,” which is the rapid rise that happens when cold (or colder) dough hits a hot oven—opening the door reduces the oven temperature dramatically, and that reduces the oven spring.

When the bread is ready, pull it out and set it out to cool for at least 15 minutes in the loaf pan before removing.





After you get the loaf out of the pan, let it cool completely on a wire rack. Homemade sandwich bread slices much better when completely cooled, but it's so hard to wait that long!



Step 8 (optional): Soften the crust

Homemade sandwich bread tends to have a crispier crust than store-bought sandwich bread, which is great for serving alongside soup, but less great when you want a PB&J. There are two ways you can soften your sandwich bread crust, and both work equally well!

Soften the crust using butter

I learned this trick from [my friend Melissa at Bless This Mess](#) (who got it from her mom)—immediately after the bread comes out of the oven, brush or slather butter on the hot crust. The butter will absorb into the bread and create a soft (and buttery) crust!



Soften the crust using a damp tea towel

I've used this trick for years to soften homemade bread—if you're short on butter, you can also soften the crust by lightly (lightly!) dampening a tea towel, and then wrapping the entire warm loaf of bread in the tea towel as soon as it comes out of the pan. Let the wrapped loaf cool completely on a wire rack before unwrapping. The bread might feel slightly soggy immediately after unwrapping, but after a few minutes of air exposure, you'll have a soft bread ready for your favorite sandwiches.



This sounds great, but I'm scared to work with yeast!

Once you get the hang of baking with yeast, you'll wonder why you were ever afraid. There are a lot of hardcore bakers out there that will give you very specific rules and requirements about working with yeast—it can definitely be a science—but I honestly don't think it has to be that complicated. Here are my two main suggestions:

Keep your yeast fresh—I like to store mine in a closed canning jar in the fridge or freezer. If you keep it in the freezer, it'll last pretty much indefinitely.

Don't kill your yeast with hot water—Very hot temperatures will kill yeast. In this recipe, we combine cold milk and hot water to lower the temperature of the liquid to make it yeast-friendly.

What kind of yeast should I buy?

You're looking for dry active yeast for this recipe—but rapid rise/instant and bread machine yeast will also work in this recipe. There are slight differences between them all, but in this recipe, you can use them interchangeably.

You can purchase yeast in either small, single use packages or in larger glass containers. I highly recommend springing for the glass containers—once you catch the homemade bread bug, you'll wish you had more yeast!

Brewer's yeast and nutritional yeast will not work in

this recipe—they are not the same thing as active baking yeast.



Do I need a special bread flour, or can I use plain flour instead of bread flour?

Bread flour is simply flour that has a higher protein content than “regular” flour. That extra protein can help make breads rise better and have fluffier, more tender end results, but it is absolutely not a necessity.

While the quality of your flour can impact your final

results—my favorite flour for this sandwich bread recipe is [King Arthur's Organic Bread Flour](#)—you're still going to have excellent results using run-of-the-mill all-purpose or whole wheat flour. We've tested this recipe using both high-end organic bread flour and store-brand all-purpose flour, and while the difference is noticeable, it's not enough for us to recommend one over the other.

Can I make this sandwich bread whole wheat?

Sure can! We've tested this recipe using 100% all-purpose (white) flour, 100% whole wheat flour, and a mix of half and half—all with excellent results. The 100% whole wheat version is slightly denser and it required a longer rise time in our kitchen, but it was a wonderful, nutty whole grain bread!

Should I use a scale to weigh ingredients or measure them by volume using measuring cups?

We **highly** recommend using [a kitchen scale](#) to measure all ingredients for bread making, but especially the flour. A kitchen scale is the most accurate way to ensure the same results every time you bake. We've tested this recipe multiple times using volume measures (cups) and weight measurements (grams), and when using weight measurements, the results were exactly the same each time. When using volume measurements, there were slight variations in the texture and behavior of the dough, which could be really frustrating for a first-time baker.



If you must use volume measurements for measuring the flour, be sure to use the **scoop and sweep method** for measuring the flour. If you just scoop the flour out of the container, you'll end up with a very dry dough/bread.

What does the salt do in this bread recipe?

Saltless bread is flavorless and pretty darn sad! The salt in this recipe adds a lot of flavor. Just make sure to add it in in the order we suggest—salt can kill yeast if you aren't careful.



Can I make this bread gluten-free?

We've never tested this recipe using gluten-free flours, and wouldn't recommend it—this bread is specifically formulated to be used with wheat flour. We do have a wonderful [Cashew Grain-Free Sandwich Bread](#) recipe that is not only gluten-free, but also free from all grains.

What size loaf pan should I use?

USE :

Our favorite size loaf pan for this recipe is a **10" x 4 1/2" loaf pan** because it results in wonderful tall slices, but a **regular sized 9" x 5" loaf pan** works as well—it'll just give you more wide, pan-style slices.

Can I make this recipe in a bread machine?

We've developed this recipe to be made without a bread machine, but there is no reason it shouldn't work in one. We haven't tried it out, so if you do, let us know in the comments!



Help! My kitchen is cool and I don't have a warm spot to rise my dough.

It may be that room temperature isn't *quite* warm enough to get your dough to rise. But no worries, you can easily manufacture a warm spot for your dough to rise. Here are a few options:

Use the oven. Many modern ovens have a “proof” setting. Turn that on and place your covered dough in there to rise. If you don't have that setting, an oven light often pumps out enough heat too. Or, just turn your oven to a low temp (200°F or below) for a few minutes, then turn it off, and put the dough in the warm (but off!) oven.

Use the fire/wood stove/furnace. Our fireplace hearth is an excellent place to let dough rise. Wood stoves, radiators, and other warm (but not too hot) sources of radiant heat are a good option, too. Just make sure to rotate the dough if the heat source is one-directional (like from a fireplace).

Try the top of the fridge. The top of our refrigerator is nice and toasty! Yours might be, too. Try it.

On top of a bowl of boiling water. This is my favorite tip, and one that consistently works for me. Boil water in a kettle. Pour into a large mixing bowl. Rest the covered pan/bowl of dough on top

bowl. Rest the covered pan/bowl of dough on top

of the bowl of water. The heat from the steam does wonders to get dough to pop up fast!

On top of a heating pad. This is a great trick! Pull out a heating pad, set it to medium, and place your pan on top of the heating pad.

Try outside. This isn't applicable in November in Indiana, but in August? You better believe I'm putting my dough out in the 90-degree sun on the back deck to rise.

Why do you start off the bread at such a high oven temperature?

In this recipe, we recommend preheating the oven to 425°F and then immediately backing it down to 375°F once the bread is in the oven. Why? Well, it all comes down to something called "oven spring." Oven spring is the rapid rise that happens when cool bread dough hits a hot oven during the first few minutes of baking. The higher temperature gets us a nice oven spring (which makes for soft, fluffy, risen bread), but if we baked at that temperature the whole time, the crust would be burnt before the inside was baked, so we back it down.





Why is my homemade bread so dense?

If your loaf comes out dense, you may have overworked the dough. The more you manipulate the dough after the first rise, the more air bubbles get forced out, which can lead to a dense bread. Next time, don't spend too much time shaping your loaf (and remember, no need to "punch" down the dough!).

Keep in mind that the flour you use can affect the final fluffiness of your bread, too! A loaf made with whole wheat flour will be denser than one made with all-purpose flour, which will be slightly denser than one made with bread flour. But we promise, they will still all be delicious!

How many slices can I get out of this loaf of sandwich

bread?

If you're looking to maximize your slices, it's important to let the sandwich bread cool completely (even chill slightly in the fridge) to be able to get thinner slices. You can easily get 18 thin slices out of this bread, and 12 thick-cut, perfect-for-French-toast slices.

What's the best way to store homemade sandwich bread?

We store our homemade bread in an airtight container on the counter (we use these [steel locking containers](#) for our bread). Because we are a small family, we usually cut the loaf in half, and keep half in an airtight container in the freezer—when we've finished the half loaf on the counter, we bring out the frozen one. On the counter, the bread will last 4-5 days. In the freezer, it'll last six months or even longer.





The greatest thing about bread-making is that you get to eat your mistakes! Even sandwich bread that doesn't turn out perfectly is usually still quite delicious —and even if it isn't, imperfect bread makes great croutons, breadcrumbs, or **breakfast bakes**. Making your own bread is a risk-free endeavor! So strap on the apron, get out the flour, and start bread baking. Enjoy!



Homemade Sandwich Bread Recipe

yield: 18 SLICES

prep time: 20 MINUTES

cook time: 30 MINUTES

additional time: 3 HOURS

total time: 3 HOURS 50 MINUTES

This beginner-friendly sandwich bread recipe is so easy, anyone can do it! Make soft, fluffy slices of bread that are perfect for PB&Js or toasting up.

PRINT

Ingredients

- 1 cup (225g) hot water (hot from tap, not boiling)
- 1/4 cup (90g) milk, cold from the fridge
- 2 tablespoons honey (40g) or sugar (20g)
- 2 1/4 teaspoons (9g) active dry yeast
- 1/4 cup (55g) melted butter or vegetable oil
- 1 1/2 teaspoon (10g) salt
- 4 cups (500g) all-purpose flour, whole wheat flour, or a combination of both, see notes
- Additional oil and flour, for rising and forming the dough
- Butter, for softening crust, optional, see notes

Instructions

1. In the bowl of an electric stand mixer fitted with the dough hook, or in a large mixing bowl if making by hand, combine the hot water, cold milk, and honey or sugar, and whisk until combined. Add in the yeast and whisk until combined. Let sit for five minutes to prove. The mixture is ready when it's foamy.
2. Add in the butter or vegetable oil, salt, and flour. Mix using the lowest setting on the mixer, or by hand, until it forms a soft and sticky dough, about 3 minutes
3. Knead by hand on a floured work surface, or by turning up the mixer to medium-low for 5-7 minutes, or until the dough is smooth and elastic. It will still be slightly sticky.
4. Oil the inside of a clean medium-sized mixing bowl. Place the dough ball in the oiled bowl, rotating to coat in the oil. Cover with plastic wrap, a bowl cover, or a damp tea towel, and set in a warm place to rise until doubled.
5. Oil the inside of a loaf pan. I prefer a **10" x 4 1/2" loaf pan** to get very high loaves, but you can also use a standard loaf pan. Set

aside.

6. When the dough has finished its first rise, lightly flour a work surface and dump the dough onto it. The dough should appear light, stringy, elastic, and full of air bubbles/holes.
7. Form into a loaf shape and place in the prepared loaf pan. Cover with oiled plastic wrap, a bowl cover, or a damp tea towel, and set to rise in a warm place until it passes the **bread proofing poke test**—poke in the bread with a knuckle or finger. If the indentation immediately bounces back, the bread needs to rise longer. If the bread collapses, the loaf is over-proofed, and if the indentation slowly fills in, it's ready to bake! The rise of the bread should also be approximately 1" above the loaf pan.
8. In the last few minutes of the final proof, preheat the oven to 425°F. When proofing is finished, remove the cover, and place the loaf in the oven. Close the door, and immediately reduce the oven temperature to 375°F.
9. Bake with the oven door closed for 25-30 minutes, or until the crust is golden brown and the bread sounds hollow when tapped. Remove from the oven and cool for 15 minutes before removing from the loaf pan, and transfer to a wire rack to cool completely before slicing.

Notes

- We didn't include rise times here, because it varies widely based on the strength of your yeast, temperature of your home, and a million other factors. What takes three hours to rise in one home might take 30 minutes in another—you're better off following our landmarks for when the dough is ready.
- If you choose to measure using the volume measurements, make sure you use the **scoop and sweep method for measuring the flour**. If you just scoop the flour out of the container, you'll end up with a very dry dough/bread.

- The high initial temperature is to help give the bread an “oven spring,” where the instant reaction of hitting the heat causes the mixture to expand rapidly, making for a tall loaf.
- Out of milk? No problems, just sub in cold water instead.
- We usually make this bread with avocado oil, because we always have it in the house. Melted butter is wonderful, too!
- We’ve tested this with all whole wheat flour, all all-purpose flour, and a mix of half and half—they are all wonderful! The 100% whole wheat version is a bit denser, but still delicious. The half and half version is the favorite in our house.
- For a soft crust: brush butter over the crust immediately after it comes out of the oven, or wrap the entire warm loaf in a slightly damp tea towel while it cools. Homemade bread tends to have a nice, crispy crust, which is great for serving alongside soup, but less great when you’re going to make a PB&J.
- We’ve never tried this recipe in a bread machine, but there is no reason why it wouldn’t work. Let us know if you try it out!

Nutrition Information: YIELD: 18 SERVING SIZE: 1 slice

Amount Per Serving: CALORIES: 233 TOTAL FAT: 6g

SATURATED FAT: 2g TRANS FAT: 0g UNSATURATED FAT: 4g

CHOLESTEROL: 2mg SODIUM: 60mg CARBOHYDRATES: 39g

FIBER: 2g SUGAR: 2g PROTEIN: 5g

At Wholefully, we believe that good nutrition is about much more than just the numbers on the nutrition facts panel. Please use the above information as only a small part of what helps you decide what foods are nourishing for you.

© Cassie Johnston

CUISINE: American / **CATEGORY:** Breads

CASSIE JOHNSTON

Cassie is the founder and CEO of Wholefully. She's a home cook and wellness junkie with a love of all things healthy living. She lives on a small hobby farm in Southern Indiana with her husband, daughter, two dogs, two cats, and 15 chickens.

More posts by Cassie Johnston

[Popcorn Gift Set with Homemade Popcorn Seasonings](#)

[The Best Sugar Cookie Icing Recipe for Decorating](#)

[Tender Lemon Drop Cookies](#)

Share This Post

FREE MEAL PREP GUIDE

Learn our **4 secrets to stress-free meal prep!**

Tips, recipes and time-saving

secrets to make meal prep work
for you.

First Name

Email Address

GO

We won't send you spam. Unsubscribe at any
time.

Leave a Reply

Comment*

Name*

Email*

Website

Save my name, email, and website in this browser for the next
time I comment.

POST COMMENT

34 Responses

Matt B

[REPLY](#)

November 29, 2022 at 2:47 pm

I'm just making this recipe and I'm having trouble to get the dough to rise during the first rise. I put the machine on 3 minutes on low and then another 7 minutes on medium low and the dough got dense so I assume it was overworked. So I'm not sure what it's doing that. I made rolls with the same yeast and they did rise fine so I know it's not the yeast .

Danielle @Wholefully

[REPLY](#)

November 30, 2022 at 10:56 am

Hi Matt! Even though you successfully used the same yeast to make rolls, this definitely sounds like a yeast issue. It's possible that this batch wasn't as active or that the temperature of your water and milk mixture was too high and it killed your yeast. Here are some things to consider that I think will help: Did your yeast foam up when you set it to proof (We highly recommend the proofing step to make sure your yeast is active)? Did the dough come together in a smooth and elastic only slightly tacky ball after kneading? Was the temperature of the room or place you set the dough to rise too chilly? That could also affect the rise. Yeast takes a lot longer to do its thing when the temperature is low! Let me know if any of these solve your rise issue. If not, I'm happy to help you troubleshoot more! Good luck and happy baking! =)

Megan Hoffman[REPLY](#)

October 18, 2022 at 7:01 pm

Can I add ground flax seed in place of some of whole wheat/white flour? I would love to make a higher fiber bread.

Danielle @Wholefully[REPLY](#)

October 21, 2022 at 12:17 pm

Hi Megan! We've never tried that, so we can't say for sure how it would turn out. If you're up for experimenting, we recommend starting with a small amount (no more than 1/2 cup) and seeing how the dough handles it. You can adjust more or less, as needed, from there in subsequent loaves. Let us know how it goes for you!

Tracey[REPLY](#)

September 26, 2022 at 11:01 am

Wow, this really worked for us. I've made a lot of bread, but am still a beginner & hadn't really found a sandwich bread recipe I totally liked. This one is great! It's going in our recipe box. We made 1/2 whole wheat, 1/2 all-purpose flour, used honey, melted butter & kneaded by hand (no stand mixer). Followed the instructions, tested the 2nd rise with a finger poke through the plastic wrap. Everything went well. Used an 8.5"x4.5" pan & it rose so high! I like it that way though. Perfect size for sandwiches. And the texture was great- light, a good amount of airiness. I did use the envelope folding method for shaping the loaf before it went in the bread pan, that seemed to work well (stretch out to a long rectangle, fold in thirds, tuck in ends). Very tasty and beautiful loaf! May try it with all whole wheat next time. Thank you!

Danielle @Wholefully [REPLY](#)

September 26, 2022 at 12:56 pm

That's wonderful to hear, Tracey! We're so glad you love the bread! Thanks so much for telling us about your process and how it worked out for you. We appreciate you taking the time. It's really helpful for other folks who want to make this recipe and for us as we continue to develop our recipes! =)

Erwin [REPLY](#)

September 25, 2022 at 2:05 pm

I'm a little confused (and happy to prepare this using a scale) but you say 1/4c or 90g milk then 1/4 cup or 55g butter/oil?? Also the yeast is 2 1/4t or 9g and the salt is 1 1/2t or 10g. The proportions don't seem to make sense.

Danielle @Wholefully [REPLY](#)

September 26, 2022 at 12:51 pm

Hi Erwin! The cup and teaspoon measurements are measuring the volume of each ingredient. The gram measurements are for the weight. The reason you'll see 1/4 cup of different ingredients have different gram amounts is because they don't weight the same amount! That's why bakers love using a scale to make a recipe—it's the most accurate way to measure your ingredients! I hope this helps clear up any confusion. Let us know how the bread turns out!

Jessica[REPLY](#)

September 9, 2022 at 2:30 pm

I noticed that the milk measurement is 1/4 cup (90g).

1/4 cup = 55 g

I use a scale, so should I do 90g or 55g?

Danielle @Wholefully[REPLY](#)

September 16, 2022 at 11:40 am

Hi Jessica! This recipe was developed using a scale, so the 90g is the accurate measurement for the milk! We hope you enjoy the bread. Let us know how it turns out for you =)

Wendy[REPLY](#)

June 12, 2022 at 7:49 pm

I just wanted to jump on here and thank you for the recipe. I've never been able to make bread, but I followed instructions to a T and it came out perfect!

I did 1/4 whole wheat flour and 3/4 white flour and used my stand mixer to do the initial mixing.

This is a keeper for sure.

Danielle @Wholefully[REPLY](#)

June 13, 2022 at 11:33 am

Thanks so much, Wendy! We're so glad the recipe was a hit, and we appreciate you taking the time to come back and

tell us! =)

Alana

[REPLY](#)

January 27, 2022 at 5:02 pm

Thank you for this recipe! It's a lot better than some of the more time-consuming ones!

Mine didn't turn out quite right (my own fault, overproofed), but I'm going to try it again as I loved how your video really simplified the process for me mentally.

For my next loaf, I don't have any active dry yeast left, is it okay just to add the instant yeast in during the mix-in of the dry ingredients and hope for the same result as yours?

Thank you so much! It was easy, and fun making it



Alana

[REPLY](#)

January 27, 2022 at 5:08 pm

Oops, I apologize, you guys did mention the yeast would be okay! Thanks 😊

Danielle @Wholefully [REPLY](#)

January 28, 2022 at 4:03 pm

No worries, Alana! Thanks for taking the time to tell us how it worked out for you. We'd love to hear how your next loaf turns out! =)

Maranda[REPLY](#)

September 3, 2021 at 11:24 am

Thank you for this recipe! It made THE best grilled cheese sandwiches the other night. Right now I am trying it out for hamburger buns *fingers crossed* so far they look perfect!

Danielle @Wholefully[REPLY](#)

September 6, 2021 at 9:10 am

Yay! We're so glad you love the recipe, Maranda! Thanks so much for taking the time to tell us about it. Burger buns are such a great idea—you have to come back and tell us how they turned out!

Maranda[REPLY](#)

September 12, 2021 at 5:27 pm

They were perfect! Making more this week!

Danielle @Wholefully[REPLY](#)

September 13, 2021 at 10:20 am

Thanks for letting us know, Maranda! We're so glad it worked well!

JANET[REPLY](#)

January 6, 2021 at 8:24 pm

I understand that you can double most bread recipes but when doubled can you use a 15" pan?

Danielle @Wholefully[REPLY](#)

January 11, 2021 at 3:32 pm

Hi, Janet! We think if you double this recipe it might be about right for your 15-inch pan. But we haven't tried it ourselves so we can't say for sure! If you give it a go, please let us know how it turns out!

Serena[REPLY](#)

October 17, 2020 at 2:19 pm

This bread is amazing! So much better flavor than the recipe I was using, and it's less crumbly, too, even with 100% whole wheat flour. Have you ever tried doubling the recipe? The one I was using made two loaves, which was handy because I could put one in the freezer or make one cinnamon raisin for breakfasts.

Cassie Johnston[REPLY](#)

October 22, 2020 at 12:52 pm

Yes! Doubling works just fine. 😊

Mikayla[REPLY](#)

August 13, 2020 at 12:41 pm

Does it matter which type of milk I use? We typically only have almond or oat milk in the fridge, is the dairy milk important for the recipe? Thank you!

Sarah[REPLY](#)

August 10, 2020 at 3:28 pm

Mine was a thing of beauty! first bread recipe I ever made that didn't stress me out with exact timing because with an infant and two older kids, I found keeping tracking just another to do item.

All the tips you provided helped me make it perfectly! I did weigh ingredients, and I did use my kitchen aid with dough hook. Followed the instructions exactly. Turned out perfect and actually looking like store bought bread and resembling it with texture and weight and air pockets and everything! Seriously, nailed it. My new go to recipe.

Julie Grice[REPLY](#)

August 12, 2020 at 8:58 am

We're so glad you loved it! Happy bread-making (and eating)!

Yuuiki[REPLY](#)

May 22, 2020 at 7:37 am

I just tried this recipe today, it's so simple and the bread turned out amazing! Can't thank you enough

Penny[REPLY](#)

April 23, 2020 at 9:52 pm

I have a suggestion you may want to consider. Whenever you need hot water, heat tap water on the stove to get it the temperature you need. I used to work for a water department and if you ever saw

a water heater cut in half you would never want to use the hot water from a tap for drinking or cooking.

Cassie Johnston

[REPLY](#)

April 27, 2020 at 11:30 am

I actually only use water that's been filtered through my Berkey, and then I heat it using an electric kettle—but I know most folks don't have a Berkey, so I didn't suggest that. Your suggestion is great!

Geeta

[REPLY](#)

May 15, 2020 at 9:38 am

How do i get a smooth top on my loaf? During the second rise, my loaf is all cracked on top.

Tanya

[REPLY](#)

April 4, 2020 at 9:00 am

Perfect timing, I'm planning to give this a try today. Are any changes required when baking in a convection oven? Thanks.

Tanya

[REPLY](#)

April 5, 2020 at 12:46 pm

PERFECTION!! This recipe worked exactly as promised. For me, the real test is the next day. It was still light, fluffy and delicious this morning. My bread pans are smaller so I split into

two and they were perfect. As suggested online, I did NOT use convection bake for this sandwich bread.

Julie Grice

[REPLY](#)

April 6, 2020 at 8:56 am

Hooray! Enjoy your bread!

Kate

[REPLY](#)

April 3, 2020 at 10:27 am

Do you have any notes on making easy bread without sugar/honey?
