



Sourdough sandwich bread combines the tangy flavor of sourdough with the soft, tender texture ideal for sandwiches. Here's a recipe to guide you: **Preparation Time:** 20 minutes **Resting Time:** 12-24 hours (sourdough fermentation) + 2-3 hours (proofing) **Baking Time:** 35-40 minutes **Total Time:** 14-27 hours **Servings:** 1 loaf **Ingredients:**

- 1 cup active sourdough starter
- 1 1/2 cups lukewarm water
- 4 cups bread flour
- 2 tablespoons granulated sugar or honey
- 2 tablespoons unsalted butter, melted
- 2 teaspoons salt



Instructions:

1. Prepare Sourdough Starter:

- In a large mixing bowl, combine the active sourdough starter and lukewarm water. Stir until the starter is dissolved in the water.

2. Mix Dough:

- Add the bread flour, sugar or honey, melted butter, and salt to the bowl with the sourdough starter mixture. Stir until a shaggy dough forms.

3. Knead Dough:

- Turn the dough out onto a lightly floured surface and knead for about 10-15 minutes, or until the dough becomes smooth and elastic.

4. First Fermentation:

- Place the dough in a greased bowl, cover it with a damp cloth or plastic wrap, and let it ferment at room temperature for 12-24 hours, or until it has doubled in size and bubbles appear on the surface.

5. Shape Loaf:

- After the first fermentation, gently deflate the dough and shape it into a loaf. Place the loaf in a greased loaf pan.

6. Second Proofing:

- Cover the loaf with a damp cloth or plastic wrap and let it proof at room temperature for 2-3 hours, or until it has increased in size by about 50% and holds an indentation when gently pressed with a finger.

7. Preheat Oven:

- About 30 minutes before baking, preheat your oven to 375°F (190°C).

8. Bake Bread:

- Once the dough has finished proofing, remove the cover and transfer the loaf to



the preheated oven. Bake for 35-40 minutes, or until the bread is golden brown and sounds hollow when tapped on the bottom.

9. Cool and Slice:

- Remove the loaf from the oven and let it cool in the pan for 5 minutes. Then, transfer the loaf to a wire rack to cool completely before slicing.

10. Serve:

- Once cooled, slice the sourdough sandwich bread and enjoy it fresh with your favorite sandwich fillings or spreads.

Note: Adjust the fermentation and proofing times based on your sourdough starter's activity and the ambient temperature in your kitchen.