

## White Artisan Sandwich Bread (Makes 2)

### Ingredients:

- 5 cups All Purpose Flour (540g)
- 1 Tablespoon of sugar or honey
- 2 ¼ teaspoons instant yeast
- 2 ½ teaspoons salt (15g)
- 1 ⅔ cups warm water (380g)

### Directions:

1. Add all your dry ingredients to the bowl of your stand mixer fitted with the dough hook.
2. Start mixer on low and mix until thoroughly combined.
3. Turn the mixer to medium and add your warm 110F water into the center of your mixer a little at a time watching for full incorporation before moving on. Once all the liquid has been mixed in, increase the speed of the mixer to medium-high and knead for 5-7 minutes or until the dough pulls into a soft elastic ball. Place the dough ball in a well oiled bowl and cover and let rise in a warm area for 2 hours.
4. Pour dough onto the counter and divide it in half. Spread the edges of your dough out as far as you can pull and stretch without tearing, then roll the dough up starting with the short side. Pinch the ends to remove any “belly buttons”.
5. Place in a well floured banneton or place directly in a well oiled loaf tin. Cover with plastic wrap and allow the dough to rise one last time for About an hour.
6. Bake at 450F in a covered Dutch oven for 40 minutes, then remove the cover and bake an additional 15-20 minutes or until golden brown to your liking.