

HOME-BAKED BREAD / FREE RECIPE

# OLD-FASHIONED BUTTER BREAD

*A soft, tender sandwich loaf with rich buttery flavor and a golden crust.*

| 1 LOAF / 9 x 5-INCH PAN | ABOUT 3-4 HOURS | ACTIVE TIME ~30 MIN |
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## INGREDIENTS

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| 500 g | Unbleached bread flour |
| 275 ml | Warm whole milk, 100-110°F |
| 57 g | Unsalted butter, softened |
| 40 g | Granulated sugar |
| 1 | Large egg |
| 7 g | Instant yeast |
| 9 g | Fine salt |
| 1-2 tbsp | Melted butter for finishing |

### BAKER'S NOTE

*For an especially soft crust, drape a clean kitchen towel loosely over the warm, buttered loaf as it cools.*

## INSTRUCTIONS

**01 MIX**
Combine warm milk, sugar, yeast and egg. Add flour and salt; mix until a shaggy dough forms.

**02 KNEAD IN BUTTER**
Add softened butter gradually. Knead 8-12 minutes until smooth, elastic and slightly tacky.

**03 FIRST RISE**
Place in a lightly greased bowl. Cover and rise 60-90 minutes, until approximately doubled.

**04 SHAPE**
Flatten into a rectangle as wide as the pan. Roll tightly into a log and pinch the seam closed.

**05 SECOND RISE**
Place seam-side down in a greased 9 x 5-inch loaf pan. Cover and rise 45-75 minutes, until crowned about 1 inch above the rim.

**06 BAKE**
Bake at 350°F for 35-40 minutes until golden and about 190°F inside. Tent with foil if browning too fast.

**07 FINISH**
Remove from pan, brush the top with melted butter and cool at least 1 hour before slicing.