

## **Sarah's Butterside White Bread**

**Makes: one 9-inch loaf (recipe can be easily doubled for 2 loaves)**

### **Ingredients:**

2 ¼ teaspoons instant yeast (one 0.25-ounce packet)  
6 tablespoons + 1 1/3 cups warm water (about 100 to 110 degrees F), divided  
2 tablespoons sugar  
1 ½ teaspoons salt  
1 ½ tablespoons unsalted butter, cubed, room temperature  
4 ½ to 5 cups all-purpose flour  
1 ½ tablespoons unsalted butter, melted (for brushing tops)

### **Directions:**

Use canola oil or soft butter to lightly grease a medium bowl (large if doubling the recipe); set aside.

In the bowl of your stand mixer, combine the yeast with 6 tablespoons of warm water; stir to dissolve and let sit for 5 minutes until yeast bubbles and expands.

Add the remaining 1 1/3 cups warm water, sugar, salt, butter and 2 ½ cups of flour and use a wooden spoon or rubber spatula to stir until combined.

Attach the dough hook to your mixer and mix on low speed (#2 setting for Kitchen Aid mixers). Once the dough begins to come together, gradually add 2 more cups of flour until the dough is soft and somewhat tacky to the touch, but not sticky - add more flour if needed, one tablespoon at a time. You may need to use all of the flour.

Continue mixing on low speed until the dough forms a soft, cohesive ball and clears the sides of the bowl. This will take about 8 to 11 minutes. If doubling the recipe, the dough may work its way to the top of the dough hook; if this happens, stop the mixer and scrape the dough down. You may want to remove the dough after 6 or 7 minutes and knead by hand on a lightly floured surface until the dough is soft and elastic.

Place the dough in the greased bowl and gently move it around, then turn it over so that it is completely coated. Cover the bowl with plastic wrap and leave to rise until doubled in size, about one hour. The dough should be at, or nearly at, the top of the plastic when ready.

Lightly grease a 9-inch loaf pan and set aside. Turn the dough out onto a lightly floured surface and gently press it down all over to remove any air pockets. If doubling the batch, use a dough scraper or large, sharp knife to divide the dough into 2 halves after pressing down and continue with following steps.

Use your hands to gently pat the dough into a 9x12-inch rectangle. Next, starting at the short end, roll the dough into a tight cylinder, then use your fingertips to pinch along the seams and the ends to seal them.

Tuck the ends of the roll under the bread and place the loaf, seam-side down, into the greased loaf pan. Cover the loaf with a clean tea towel and let rise until doubled in size, about 45 minutes. Position oven rack to one of the bottom 2 settings and preheat oven to 400 degrees F.

Once risen, brush the top of the loaf with half of the melted butter. Bake until golden brown and a skewer inserted into the center comes out clean, about 30 to 35 minutes. If you have an instant-read thermometer, it should read at least 195 degrees F when inserted into the center.

Remove the loaf from the oven and immediately brush with the remaining melted butter, coating the top completely. Place the hot pan on a wire rack and let cool for 10 minutes, then remove the loaf and cool completely before slicing (about an hour). The crumb structure will continue to set as the bread cools.

**To store:** The bread should be stored in an airtight plastic bag or wrapped in plastic to keep at room temperature for up to 4 days. To freeze, slice bread and store in plastic freezer bag for several months.

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