

Buttermilk White Bread

This is a great all-purpose white bread. The flavor of the buttermilk really opens up the bread, and means that you don't have to create a sponge or have a super-long rising time to get a really flavorful loaf.

Makes 1 large or 2 small loaves

Ingredients:

2¼ tsp active dry yeast (1 packet)
2 Tbsp sugar
¼ cup warm water
19 oz bread flour
1 Tbsp kosher salt
5 Tbsp unsalted butter – melted, divided
1½ cups buttermilk – slightly warmed in microwave
Whole milk – for brushing

Method:

- In a measuring cup, combine the yeast, sugar and water. Cover with plastic wrap and allow yeast to proof.
- In the large bowl of an electric mixer, combine the flour and salt, and mix together to combine.
- When yeast is done proofing, pour water into bowl with flour, scraping out the yeast bowl with a rubber spatula to get all of the contents out.
- Add 4 Tbsp of melted butter and all of the buttermilk to the dough.
- Mix the dough with the dough hook attachment until dough has come together into a nice ball and has cleaned the sides of the bowl, but is still sticking to the bottom of the bowl ever so slightly – about 5 or 6 minutes. If the dough is not coming together, add a little more flour.
- Bring the dough out onto a clean, dry surface – with no extra flour – and knead by hand until dough is perfectly smooth and elastic.
- Butter a bowl with the remaining 1 Tbsp melted butter and use the ball of dough to rub around to get it lightly coated in butter. Cover bowl. Let rise until dough is doubled in size – about 1½ hours.
- Preheat oven to 375° F. When dough is done rising, punch down dough, and let rest for 3 minutes. While dough is resting, grease 1 large or 2 small loaf pans.
- If making 2 loaves, cut dough in half, and roll out into rectangles that are as wide as your loaf pans. Roll up dough, pinching as you go to seal loaves and place in loaf pan(s). Cover loaf pan(s) with a lightly dampened kitchen towel, and let rise again for about 30 minutes.
- Brush the top of the loaves with milk and bake in oven until done – when an instant-read thermometer in the middle reads 190° F – about 35 minutes.
- Let cool on a wire rack, slice and serve.