



Chef John39s White Bread

Jacob · 28/09/2024



Prep Time

3 hrs 20 mins

Difficult

Medium

Servings

4 hrs 10 mins

Description

White bread is buttery and slightly sweet with a neutral flavor that lets the sandwich ingredients shine I mostly eat whole wheat bread but I occasionally indulge in some white Whether youre a nostalgic baby boomer like I am or just a curious millennial wondering what classic white bread should taste like I really do hope you give this a try soon

Ingredients

- - 1 ¼ cups whole milk
- warmed - 1 (.25 ounce) package active dry yeast - 2 ¾ to 3 cups all-purpose flour - 3 tablespoons very soft unsalted butter
- plus more for greasing the pan - 1 large egg
- beaten - 1 tablespoon white sugar - 1 tablespoon white vinegar - 1 teaspoon fine salt - ¼ teaspoon baking soda - 1 pinch cayenne pepper - 1 tablespoon all-purpose flour
- or as needed - 2 tablespoons melted butter
- divided

Instructions

1. Pour warm milk into a bowl of a stand mixer fitted with the dough hook. Sprinkle yeast on top and let dissolve until a few small bubbles begin to form
2. 10 to 15 minutes. Add 2 3/4 cups flour
3. softened butter
4. beaten egg
5. sugar
6. vinegar
7. salt
8. and baking soda. Knead on low speed until the dough begins to come together
9. adding up to 1/4 cup more flour if needed. Increase the speed slightly and knead for about 3 more minutes. Use a spatula to scrape the sides clean and gather the dough into the center. Cover and let rise until doubled in volume
10. 1 1/2 to 2 hours. Butter a spatula and a 9x5-inch loaf pan. Scrape the dough into the prepared loaf pan using the spatula. Smooth out the top to distribute the dough evenly. Dust the top with 1 tablespoon flour and press gently to even out the dough. Let rise in the pan for 30 minutes. Meanwhile
11. preheat the oven to 350 degrees F (175 degrees C). Use a sharp knife or razor to cut a deep slash lengthwise through the center of the loaf; you may need to go over it several times. Brush the top with most of the melted butter. Bake in the preheated oven until golden brown
12. about 30 minutes. Remove from the oven and brush hot loaf with the remaining butter. Let cool in the pan for 10 minutes
13. then invert onto a wire rack to cool for at least 1 hour before slicing. Recipe Tip In Step 5
14. feel free to brush the top with milk or egg wash instead of melted butter.