

Sandwich Bread (Pullman Pan)

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Makes 25 slices

My Personal Points: If you are a USA WW Member, Click on this link to get your points:

<https://cmx.weightwatchers.com/details/MEMBERRECIPE:61f5e0fff55d1367d2c6dc33>

- Pullman Pan

- 1 1/3 cups warm water (115°-118°)
- 1 Tbsp yeast
- 1 Tbsp sugar
- 4 cups flour
- 1 tsp salt
- 2 Tbsp dried milk
- 1/2 Tbsp softened butter

1. In a glass measuring cup, place 1 1/3 cups warm water (115 to 118°).
2. Add sugar, stir to dissolve. Add yeast, stir. Let sit 10 minutes to active yeast – it will get bubbly
3. Meanwhile, in the bowl of a stand mixer, Combine flour, salt, dried milk and butter. Place the dough hook attachment on the mixer. Mix for 1-2 minutes.

4. Once the yeast is active and bubbly (about 10 minutes), add to flour mixture. Mix on low speed until all flour is incorporated – scraping down sides as you go.
5. Once the dough forms a ball, put mixer on speed 3 and knead bread for 5 minutes.
6. Form dough into a ball. Turn dough out into a large bowl coated with olive oil. Turn to coat.
7. Cover bowl with damp warm cloth or plastic wrap. Let rise in a warm place 1 hour 15 minutes to 1 hour 30 minutes. Dough will double in size.
8. Next, punch down dough.
9. Turn out onto flour dusted counter. With your hands, shape dough into a rectangle the size of the pan and about 1/4 inch thick.
10. Starting with the long side, roll up dough tightly, pulling as you roll.
11. Tuck ends in and fold under. Place dough in pan and pat down, shaping dough into pan. Place lid on pan
12. Let dough rise for 45 minutes to an hour, until the dough is to the top of the pan.
13. Bake at 375° for about 30 minutes, until golden brown
14. Turn out onto cooling rack. Rub all sides with butter
15. Let cool COMPLETELY before slicing into 25 slices.
16. See attached video below for clarification on some of the steps!

Bread

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Sandwich Bread

