Bread & baking / United States

Honey Oat Sandwich Bread

A soft, high-domed pan loaf with a tight, cushiony crumb flecked with rolled oats, a whisper of honey sweetness, and a thin burnished crust that slices cleanly for sandwiches and toast.

Time 200 min **Servings** 4

What you'll need.

- ☐ 400 g Bread flour
- ☐ 90 g Rolled oats (old-fashioned), plus 10 g for topping
- ☐ 270 ml Water, warm (about 105°F / 40°C)
- ☐ 50 g Honey
- ☐ 30 g Unsalted butter, softened
- ☐ 7 g Instant yeast
- ☐ 9 g Fine salt
- ☐ 1 tbsp Milk, for brushing

Let's make it.

01 In a large bowl (or stand mixer with a dough hook), stir the warm water and honey together, then add the flour, 80 g of the oats, and the yeast. Mix until a shaggy dough forms and rest 10 minutes so the oats and flour hydrate. Add the salt and butter and knead: 8–10 minutes by hand on an unfloured counter, or 6–7 minutes on medium-low in a mixer. The dough starts sticky but becomes smooth and elastic.

02 Place the dough in a lightly greased bowl, cover, and let rise in a warm spot (75–78°F / 24–26°C) for 60–75 minutes, until doubled in size.

03 Grease a 9 × 5 in (23 × 13 cm) loaf pan. Turn the dough out and press into a rectangle about 23 × 30 cm with a short side toward you. Roll it up tightly from the short end, pinching the seam at each turn, then pinch the final seam closed and tuck the ends under. Place seam-side down in the pan. Cover and let rise 40–50 minutes, until it crowns about 2.5 cm (1 in) above the rim. Heat the oven to 375°F (190°C) during the last 20 minutes. Brush the top with milk and scatter with the reserved 10 g of oats.

04 Bake on the middle rack 35–40 minutes, until deep golden brown and an instant-read thermometer in the center of the loaf reads 195–200°F (90–93°C). Tent loosely with foil after 25 minutes if the top is browning too fast (honey browns quickly).

05 Turn the loaf out of the pan immediately and cool on a wire rack for at least 45 minutes (ideally 1 hour) before slicing with a serrated knife. The crumb is still setting as steam escapes.

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Servings are an estimate; check quantities in the source recipe.
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