

Easy Homemade Sourdough Sandwich Bread Recipe

Soft, Fluffy & Perfect for Beginners

Prep Time: 20 minutes

Rise Time: Overnight

Bake Time: 40 minutes

Total Time: 12–14 hours

Yield: 1 loaf

Ingredients

- 420 g bread flour
 - 200 g water
 - 100 g active sourdough starter
 - 20 g raw honey
 - 20 g olive oil
 - 8 g salt
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Instructions

1. Combine all ingredients in a large bowl and knead until smooth and tacky.
 2. Cover the dough and let it rest for 1 hour at room temperature.
 3. Stretch and fold the dough twice during the first rise.
 4. Shape into a rectangle, roll into a cylinder, and place into a greased bread pan.
 5. Cover with plastic wrap and let double in size on the counter.
 6. Cold proof overnight in the fridge for deep flavor.
 7. Preheat the oven to 375°F.
 8. Bake for 40 minutes, or until golden brown.
 9. Brush the top with butter immediately after baking.
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Tips for Perfect Bread

- Use an **active, bubbly starter** before mixing.
 - Avoid over-proofing to maintain structure.
 - Store leftovers in a bread box or freeze slices for later.
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Enjoy this soft, family-favorite loaf with soups, sandwiches, or weekend brunch.

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